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Canning, preserving and pickling

Marion Harris Neil

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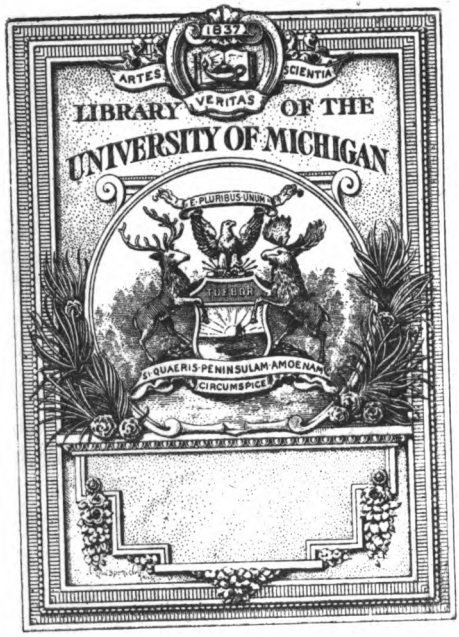

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MAKING CITRON MELON PRESERVE

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CANNING, PRESERVING AND PICKLING

BY

MARION HARRIS NEIL, M.C.A.

COOKERY EDITOR, THE LADIES' HOME JOURNAL, PHILADELPHIA, AUTHOR OF "HOW TO COOK IN CASSEROLE DISHES" AND "CANDIES AND BONBONS AND HOW TO MAKE THEM"

PHILADELPHIA

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PREFACE

The rapid sale of my books "How to Cook in Casserole Dishes" and "Candies and Bonbons and How to Make Them," as well as the knowledge that a want exists for a volume dealing with the preservation of fruits and vegetables, has encouraged me to publish this work under the title of "Canning, Preserving, and Pickling."

The book is intended as a practical guide to those who are desirous of becoming acquainted with the art of canning and preserving in its best and most economical form, and as the recipes have been tested in my school of cookery, they will be found quite reliable.

MARION HARRIS NEIL.

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CANNING FRUITS AND VEGETABLES

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CANNING FRUITS AND VEGETABLES

"She's canning fruit,
An apron large all purple-stained and red
Almost envelopes her from foot to head."

Canning is the process of putting up fruits or vegetables, either with or without sugar, in air-tight jars; preserving is the preparation of fruit with sufficient sugar to keep without fermentation whether the jars are air-tight or not. For home use, canning is the best and most desirable method of preparing fruits and vegetables.

Not only is it the easiest method, but it is the most economical and the most healthful. The fruit remains soft and juicy, which renders it more digestible.

There are several methods of canning, and the secret of success in each is absolute sterilization.

The best and easiest methods of canning are cooking the fruits in jars in an oven; cooking the fruits in a fireless cooker; cooking the fruits in jars in a steamer or in boiling water; and stewing the fruit before it is put into the jars.

Then there are also the cold water and hot water processes of canning and the sun-cooked preserves.

Some fruits, like rhubarb, green gooseberries and

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cranberries, may be preserved without cooking or the use of sugar, because their own acids are germ killers.

Although a vegetable, rhubarb is usually classed among the fruits. The stalks should neither be too tender and succulent nor too hard and sticky. The red variety is the best for canning or for making wine.

In canning fruits or vegetables, or in jelly or preserve making, it is most important that the food should be protected from the growth of molds as well as the growth of bacteria and yeasts.

To kill mold spores the food must be exposed to a temperature of from 150° F. to 212° F. After this it should be kept in a cool, dry place and covered that no floating spore can find a favorable place on its surface. Fruit for canning should be fresh, solid and not over-ripe. If over-ripe, some of the spores may survive the boiling, then fermentation will take place in a short time.

To prepare the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits, as the case may be. Peaches, pears or apples may be kept from discoloring if they are dropped, as they are pared, into cold water to which a little vinegar or lemon juice has been added.

Peaches, plums or tomatoes peel more easily if first immersed in boiling water, then for a moment or two in cold water, and drained.

Berries should be looked over one by one. If they

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have come from a sheltered field or if there has been recent rain, it may not be necessary to wash them. If not, they will have a more perfect flavor. Usually, however, they must be washed. Put them into a colander, one quart at a time; fill a large, deep pan with water, and gently lift the berries up and down several times. Never allow water to run from a faucet on delicate fruit.

When fruits or vegetables are brought into the house put them where they will keep cool and crisp until ready for use.

Glass is the most satisfactory jar to use in canning. Glass jars are becoming so universally in favor that they are taking the place of tin cans for everything, even for tomatoes. They are more economical than tin, for, although the glass costs more in the beginning, it lasts and can be used over and over again. While there are many kinds of jars, the preference should usually be given to those with wide mouths.

The jars must be thoroughly sterilized before using. Set in a kettle on a trivet and surround with cold water, then heat gradually to boiling point, boil for fifteen minutes, remove from the water, empty and fill while hot.

Examine and test the jars before sterilizing them. Put a little water in each, adjust the rubber, screw down the top, and invert. If the jar is not air-tight, it is better to discover the fact when it has only water

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in it than after it is filled with fruit. If the jar does not leak, be sure to keep it with its own cover; not every perfect cover will fit every perfect jar.

If a jar leaks, try another cover, or possibly an additional rubber. No jars should be used which have imperfections in them, not only on account of the danger of particles of glass being loosened and getting in the fruit, but because bacteria may be left there which will cause the fruit to spoil. Some of these places have been blisters in the glass, and when broken leave places from which one can never wash the color of the fruit last put in the can.

Jars of fruit or vegetables which have been put up for a long time are often very hard to open. The usual way is to pry up the edge of the cover, and pull the rubber out. There are easier and better ways: One is to place the jar top downward in a basin of boiling water. In a few minutes the cover will come off easily; another is to place a hot flat-iron on the cover of the can for a few minutes.

The rubbers should be new each season, and should be boiled for at least twenty minutes before using, that they may be sterilized and that they may not flavor the fruit. Black rubbers are more durable than the white. Be sure that the covers are a perfect fit and see that they are sterilized with all the other utensils that are to be used in the work. The lids and rubbers must not be handled after the boiling is fin-

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ished. Sometimes it is possible to use old rubbers by dipping them in hot melted paraffin first.

When a jar of canned fruit is opened, the contents must be removed, for, unlike preserves, a portion cannot remain and the jar be sealed again. On this account there are pints, quarts and two-quart jars, so that cans which contain the requisite amount for the family may be purchased.

Absolute cleanliness and the best materials procurable are the first essentials for success in canning vegetables.

The vegetables should be as fresh as possible. Young vegetables are superior in flavor and texture to the more mature ones. Corn, peas and beans should be canned as soon as possible after gathering, as sweetness and flavor are absorbed by their pods and husks. All root vegetables and greens must be thoroughly washed.

The spoiling of vegetables is due primarily to bacteria. To this end vegetables must be thoroughly sterilized. Some vegetables spoil more readily than others, especially those rich in starchy constituents.

To defeat this propensity of the parent bacteria to reproduce itself, there must be not only the initial boiling, which disposes of the parent, but later boilings to kill the spores, which retain their vitality even in boiling water and germinate as soon as cooled. To

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make way with the bacteria, there must be successive boilings, preferably a day or two apart, or at least for five hours at a stretch.

When using canned vegetables in the winter, if the can is opened about two hours before serving and the contents turned into a shallow dish, much of the oxygen forced out by sterilization will re-enter the vegetables, so that one can hardly tell any difference between the fresh and the canned products.

When canning vegetables use a washboiler or a large preserving kettle. This must be furnished with a tight cover. An extra bottom must be provided for the boiler, as the cans would break if set flat on the bottom.

A wooden rack or a piece of wire netting cut to fit the container, with coils of rope or straw, or rolls of cloth to keep the cans from touching each other, are also essentials.

OVEN CANNED FRUIT

Prepare the fruit as for other methods of canning and arrange it neatly in thoroughly sterilized jars.

Make a syrup of sugar and water the same as for cooking in a preserving kettle. Fill the hot jars with it; put on the lids without the rubbers, set the jars on a strip of asbestos, or if the asbestos cannot be procured, place the jars in the oven in shallow pans containing two inches of boiling water and cook for fifteen minutes.

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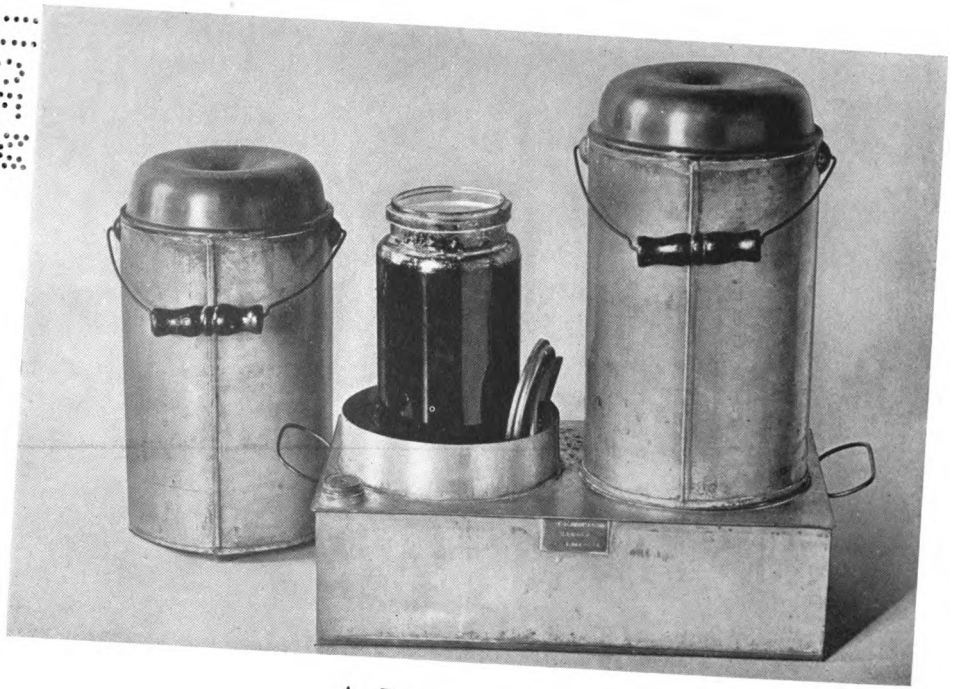

AN EXCELLENT CANNER

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The oven should be moderately hot. Remove from the oven, one can at a time, and fill the jar with boiling syrup, then put on the rubber and seal tightly.

Wipe the jars and if screw covers are used, tighten them after the glass has cooled.

The quantity of sugar in each quart of syrup should be gauged to suit the fruit with which it is used.

In any method of canning it is well to run a silver fork around the top of the fruit the last thing before sealing in order to let out any bubbles of air that may have collected.

CANNED ASPARAGUS NO. 1

Large asparagus **Salt**

Select large white asparagus. Peel each stalk to near the point, take twenty-four stalks for each jar, tie in neat bundles, lay on a flat surface and cut off the stem end so that the bundles are one and one-half inches shorter than the jars.

Lay the bundles for four jars in a saucepan large enough to accommodate them easily, and add the pieces that were cut off from the bottoms.

Boil until they begin to get tender, but not done. Take out, untie one bundle at a time and put the stalks into the jars, with the stem ends at the bottom.

Set each jar as filled into a pan of hot water on the stove. When the four jars are filled with the stalks, divide up the small pieces among them, placing on

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top of the tips until the jar is well filled. Now add four teaspoonfuls of salt to the water they were boiled in and divide that over the jars, filling up with boiling water until full. Screw on the lids without rubbers, put jars in a kettle filled with clean hot water up to their necks. Bring quickly to a boil, and then, with less heat, boil for twenty minutes. Take out one jar at a time, remove the top, put on a new rubber, reseal, and set aside until all are done. Then go over each again and make the lids air-tight; set upside down in paper bags, and when cold set away in a cool dark place. Always stand the jars on their heads and shake as little as possible.

CANNED ASPARAGUS NO. 2

Asparagus Salt

Wash and trim the asparagus into even lengths, put the heads up in a deep, round saucepan, cover with boiling water and cook for fifteen minutes.

Drain, and arrange neatly in perfectly straight-sided jars, add one teaspoonful of salt, and fill to overflowing with cold water.

Put the rubber around the neck of the jar, and place the glass top on loosely. Place the jars on the rack in the washboiler, adjust the cover and boil for thirty minutes. Remove the cover of the boiler to let the steam escape, screw the tops of the cans tightly and let stand in the boiler until the next day.

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On the following day partially unscrew the top and cook for thirty minutes. Repeat the boiling on the third day for thirty minutes, then screw tightly.

Asparagus keeps well.

CANNED BEETS

Small, perfect beets Water
Salt

Select small, perfect beets, wash carefully without bruising or cutting, cover with boiling water and cook until tender.

Drain and cover with cold water. Skin, using the fingers to slip off the skin and not a knife and fork, then pack carefully in sterilized jars, and cover with salt water.

When quite cold, set the jars in a boiler of cold water deep enough to cover three-fourths of the height of the can, and boil for one hour; fill up to the brim with boiling salted water, adjust the rubbers and the tops and screw tight. When quite cold set away in a cool dry place.

Turnips are pared and carrots and parsnips are scraped, then boiled and cut into pieces and canned in the same way.

Young okra is washed and cut into short lengths, then packed in jars, covered with water and canned in the same manner.

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CANNED CUCUMBERS

Cucumbers Vinegar

Peel and slice some good cucumbers and put them into salt water for eight hours. Drain them well, then put them into cans and with a long fork stir vinegar all through them.

When the cans are full place them in a kettle with enough warm water to come almost to the tops, place covers on loosely, then bring to boiling point and boil for fifteen minutes.

Screw the covers on tight.

CANNED EGGPLANT

Eggplants Salt

Pare the eggplants, cut them in thin slices, and drop into boiling water. Allow them to remain for fifteen minutes, then drain off the water, and pack the slices in jars. Cover with cold water, add one teaspoonful of salt to each quart jar, put on the rubbers and tops, and boil for one hour on each successive day for three days.

Screw the covers tight.

CANNED GREEN BEANS

9 pints (18 cups) beans 5 ozs. (⅔ cup) salt
½ lb. (1 cup) sugar

Mix the beans with the sugar and salt in a porcelain-

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lined pan, cover with boiling water, bring to boiling point, and boil for five minutes.

Put into sterilized jars and cover. When wanted for use, rinse in several waters and cook as desired.

Peas and corn may be canned in the same way.

CANNED CORN NO. 1

Corn Salt

Pluck the corn when the grains are full of milk and before they have commenced to harden. Husk, silk, and with a sharp knife cut the grains from the ears, pressing out the juice from the hull.

Pack sterilized jars as full as possible, add one teaspoonful of salt to each jar and fill to the top with cold water. Place the rubber rings around the necks of the jars, and place the glass tops on loosely. If spring top jars are used, do not press them down.

Have ready a boiler with a wooden or wire rack in the bottom. Put in as many jars as the space will accommodate without permitting them to touch. Pour in cold water to cover the cans to about one-half their depth, adjust the cover of the boiler and set over the fire.

Bring the water to a boil and boil steadily for one hour. Then take off the cover from the boiler, screw the tops of the cans tightly or press down the springs, and let stand in the boiler over night.

On the following day partially unscrew the tops or

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raise the springs again; add more water to the boiler, if necessary, and cook for two hours. Again screw tightly and leave until the third day.

Repeat the same process on the third day, cooking for as many hours as it is necessary to make sterilization complete, then screw tightly, and when cold set away in a cool dry place.

This process is called fractional sterilization.

CANNED CORN NO. 2

Corn
Sugar
Salt

Cut the corn close to the cob so that scraping is unnecessary and measure eight cupfuls. Measure one cupful of salt, and one cupful of sugar.

Put a layer of the corn in a large earthenware dish, then a layer of salt and sugar, till all are used up, and allow to stand over night.

In the morning bring to boiling point and give a thorough boil, then fill into sterilized jars and cover at once.

When wanted for use soak the corn over night.

CANNED MUSHROOMS

Mushrooms (Agaricus campestris)
Salt

Wipe or wash the mushrooms one by one. Remove the stems and pack the caps into sterilized jars. Ad-

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just new rubbers, put one teaspoonful of salt into each jar, put the lids on loosely, and stand the jars on a rack in a washboiler.

Pour in sufficient cold water to come nearly to the top of the jars. Be careful not to have too much, or in boiling the water will overflow the jars. Cover and boil for one and one-half hours.

Fill two jars from a third; put on the lids, return the jars to the boiler and cover and cook for thirty minutes longer.

Lift out the jars onto a towel wrung out of tepid water and see that the tops are as tight as possible.

Keep in a cool dark place.

CANNED PEAS

Fresh green peas Salt

Select tender peas, then pack them into quart jars, and pour over them salt water, allowing one teaspoonful of salt to three-fourths of a pint of warm water for each jar. Adjust the lids of the jars without the rubbers, and set on a rack in the bottom of a boiler, separating the cans by cloths or hay, so that they do not touch.

Pour in cold water, allowing the water to cover the jars three-fourths of their height. Put on the cover of the boiler and steam for three hours. Take out the jars one by one, fill to overflowing with more of

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the salt water kept hot for this purpose, put on the rubber and top and screw air-tight.

Return to the boiler, adding more water, enough to immerse the jars this time.

Steam for another hour, lift out and set on a board, out of a draught, and allow them to cool, screwing the lids tighter if possible.

When quite cold, wrap in brown paper and set in a cool dark place.

Another Method: Shell tender, fresh peas and lay them in cold salted water for one-half hour. Drain them and put into slightly salted boiling water and cook until tender but not broken.

Drain again and put them into dry heated pint glass jars, filling them well. Return the liquid to the fire, let it boil up, and fill the cans to overflowing. Seal at once.

CANNED RED PEPPERS

Red peppers Boiling water

Cut around the stems of the peppers and remove them, then remove the seeds. Pour boiling water over the prepared peppers, cover and let stand for six minutes, to lessen the firmness and facilitate the packing.

Pack the peppers edgewise in the jars, pressing them in; set in place on a rack in a steam cooker, first laying a folded cloth over the rack.

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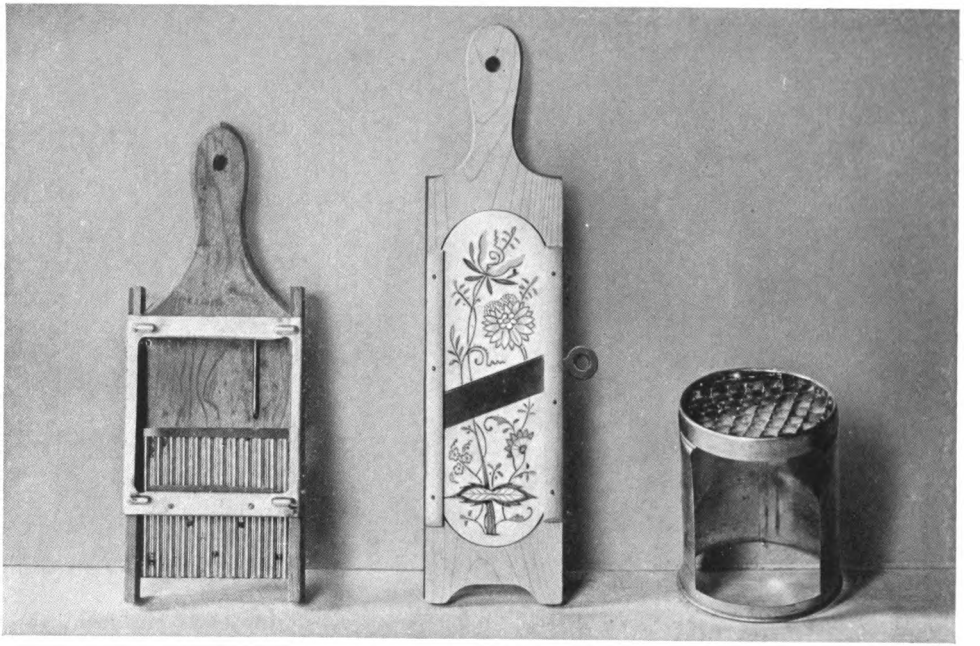

FRUIT AND VEGETABLE SLICERS

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Pour lukewarm water into the cooker, set the covers on the rack beside the jars, fill the jars to overflowing with lukewarm water, cover the cooker and let cook for one hour after the boiling begins.

Add boiling water, if needed, to fill the jars to overflow, adjust the rubbers and covers and let cook for fifteen minutes.

Tighten the covers and remove from the cooker. Wrap the jars in dark-blue paper to prevent the color from fading.

Another Method: Cut off the tips and stem ends of sweet red peppers. Remove the seeds but do not cut the peppers apart. Put them into salt water for four hours. Sterilize the jars, rubbers and covers. Split the peppers lengthwise and lay enough in one pile so that when rolled they will fit tight into the jars.

Put the rolls into a wire basket and immerse in slightly salted boiling water. Cook from fourteen to eighteen minutes or until soft. Fit the peppers into the jars, then fill to the top with the boiling water in which they were cooked. Seal the jars at once and invert.

When cold screw tighter if necessary.

CANNED SPINACH

Spinach Vinegar

Select young spinach, wash thoroughly, rinse in several waters and steam or boil in a small amount of

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water. When cooked enough, put into sterilized jars, press down with a sterilized spoon until the liquid covers the top and seal.

Beet greens may be canned in the same way.

Scalding vinegar may be poured on after packing the greens in the jars.

CANNED STRING BEANS

Tender string beans	Red peppers
Cider vinegar	Salted water

String and break young and tender beans, boil with a tiny piece of red pepper in boiling salted water for twenty minutes, and can in sterilized cans. Fill the cans with the beans and the water in which they were cooked, add to each can one tablespoonful of cider vinegar, and seal.

Another Method: Break string beans into pieces and pour over them a brine strong enough to float an egg. When wanted, dip out the required quantity and freshen in several waters before cooking.

CANNED STRING BEANS AND PEAS, THREE-DAY METHOD

Beans or peas	Salt

What is called the three-day method is the most reliable process for these vegetables. Peas especially are sometimes difficult to can successfully owing to

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certain bacteria which are not killed by one cooking, and which do not develop immediately.

This three-day method consists of boiling the vegetables in the cans for one hour on three successive days, allowing them to stand in the cans, with covers tightened, for twenty-four hours between each cooking.

While boiling, the covers should be loosened a little to let out the steam and prevent bursting of the cans.

This successive boiling and standing causes all possible bacteria to germinate and be killed in the final cooking.

The vegetables are washed and packed into the cans, a weak brine poured over them to fill the cans, then the rubbers are adjusted and the covers put on loosely, the cans set on a wooden rack in the bottom of a wash-boiler, cool water poured in to come one-half way up the cans, the boiler cover put on and cooking started. The boiling should continue for one hour after it has fully started.

The can covers should be tightened when the cans are left to cool in order to prevent possible access of other ferments that may be floating in the air.

CANNED SWEET POTATOES

Sweet potatoes Water
Sugar

Prepare a syrup by boiling together one-half cupful of sugar in four cupfuls of water for five minutes.

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Peel and slice sweet potatoes, then boil them in slightly boiling salted water until tender, drain, and place the slices in glass jars.

Pour in the hot syrup, letting it flow over the tops of the jars.

Seal tightly, then wipe the jars, place them in blue paper, and put them away in a cool, dark place.

CANNED SUCCOTASH

Corn
Beans
Salt

Succotash is one of the most difficult things to keep, so extreme care must be taken in the process of canning. It is advisable to gather the corn and beans early in the morning and prepare and sterilize them.

Can them by the three-day method, boiling them for one and one-half hours on each of the three days.

CANNED SUMMER SQUASH

Summer squash
Salt

To can the squash, cut it in pieces, removing rind and seeds.

Steam until very tender; then mash and add just enough salt to remove the flat taste. Reheat, and when scalding hot fill the jars to overflowing. Loosely adjust the tops, place in a canner, steamer, a large kettle or washboiler, partly filled with hot water;

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cover closely, heat gradually to the boiling point, and boil slowly but steadily for one hour.

Before lifting from the fire tighten the covers, finishing the process as soon as the cans are withdrawn from the boiler.

Keep in a cool place.

Summer squash, pumpkin and winter squash may be canned by the three-day method.

CANNED TOMATOES NO. 1

Solid tomatoes Salt

Select medium sized tomatoes, and put them into a wire basket and plunge into a kettle of boiling water. Remove the skins and place the tomatoes in wide-mouthed sterilized jars. Fill with cold water, add one teaspoonful of salt to each jar, adjust the rubbers, and stand in the washboiler. Cover, bring to boiling point, and cook for thirty minutes. Screw down the tops and leave in the boiler until next day.

Repeat the cooking for another one-half hour, reckoning from the time the water reaches the boiling point, then screw tightly.

CANNED TOMATOES NO. 2

Good underripe tomatoes Sugar
Salt

Wash the tomatoes in cold water; if they are to be canned whole, remove the skins with a sharp knife.

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The work of peeling is much easier if the tomatoes are immersed for a short time in boiling water; but they must be taken out quickly, as otherwise the water softens them and causes them to lose their shape.

Place the tomatoes in a preserving pan over the fire, add a little salt and bring them to a boil. After they have boiled a few minutes fill the cans to overflowing and seal them immediately, using new rubbers and perfect covers.

A teaspoonful of salt and a teaspoonful of sugar may be sprinkled over the top just before sealing.

Invert the jars and allow to stand until cool. Always use glass jars with glass tops for tomatoes.

CANNING WITH THE FIRELESS COOKER

Cauliflowers Salt

Wash the cauliflowers, cut them into flowerets and pack in sterilized jars, pour in cold water until it overflows, allow one teaspoonful of salt to each jar, dip the covers in boiling water, place them on the jars, but do not seal tightly; allow for expansion.

Put a perforated rack in the bottom of the largest kettle of the fireless cooker, place the prepared jars on it and fill the kettle with cold water up to the necks of the jars. Place the cover on the kettle, put it on the fire, bring to a boil and boil for fifteen minutes. Place at once into the fireless cooker and cover tightly with the heat-retaining covers.

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Let the cans remain in the cooker for three hours, then remove and tighten the covers.

Beets should be left in the fireless cooker for three and one-half hours.

Asparagus, peas and young string beans do not need to be left in the cooker as long as the harder vegetables.

Fruits may also be canned in the fireless. After the jars are packed with fruit, fill them with a syrup made of two parts of sugar and one part of water. Proceed with the cooking in the same way as with the vegetables.

The soft berries may be taken from the cooker in three-fourths of an hour, apples and pears should be left for one hour, and pineapple takes two and one-half hours.

CANNED BLUEBERRIES

Blueberries Sugar

Blueberries will keep without sugar and taste like the fresh fruit when used in puddings, pies and short-cakes. If preferred sweet, allow one-half cupful of sugar to two pints of berries, excepting in the case of swamp berries, when one cupful of sugar is none too much.

In canning without sugar, pick over and wash the berries, drain, then pack in jars, filling as full as possible. Pass a silver knife around the sides to help them settle into place. Pour boiling water over the berries,

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going over and adding more boiling water as the fruit settles and absorbs the water. When filled to running over, screw on the covers to make air-tight and keep in a cool, dark place.

CANNED CHERRIES

Sweet cherries Sugar

The sweet oxheart cherries are the best for canning. Stone the cherries and save the juice. Sterilize glass jars and their covers for twenty minutes in boiling water. Fill one can at a time with the cherries. Have ready a syrup made by allowing three pounds of sugar and one-half pint of water to every six quarts of cherries. Boil the sugar and water for ten minutes, then pour the hot syrup into the jars; cook in the oven or in a steamer for fifteen minutes. Take out, adjust the rubber, fill up with scalding syrup and seal.

A few of the cherry stones may be added to give flavor.

CANNED GRAPES

Perfect grapes Water
Sugar

Stem some nice grapes, then wash them, and put into a clean jar that has a tight, sealable cover; put a silver spoon into the jar so as not to break the glass, then cover the grapes with boiling water.

Do this three times, draining off the water each time.

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Make a syrup with one cupful of sugar and one cupful of water; pour it over the grapes and seal.

CANNED PEACHES NO. 1

Peaches Sugar

For canning peaches allow to every three quarts of fruit four cupfuls of sugar and three quarts of water. Make a syrup with the sugar and water, stirring until the sugar is dissolved.

Peel the peaches, pack in sterilized glass jars, and settle the fruit as much as possible. Fill the jars with the boiling syrup.

Place the glass top half way over the jar, but do not put on the rubber. Set the jars in the oven in pans half filled with boiling water. Close the oven door and cook the fruit for fifteen minutes.

Take from the oven, place on the rubbers, fill each jar with the boiling syrup. Fill so full that the scalding liquid runs over, then put on the top and seal.

Set the jars out of a draught until cooled, then tighten the tops as much as possible.

When the peaches are large they must be cut in halves, and some of the pits left for flavor.

CANNED PEACHES NO. 2

Yellow fleshed peaches Lye solution
Sugar

To make the lye solution, use one pound of ninety

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per cent. lye to three gallons of water. Stir with a stick to dissolve the lye in the water, and put on to boil in a very large porcelain-lined kettle.

Place the whole peaches, one layer only, in a wire basket, dip into the boiling solution and move the basket up and down to insure even action on all of the fruit. Allow the peaches to remain in the boiling lye-water exactly one-half minute.

Excepting with very green fruit the skin will dissolve immediately.

When the peaches have been immersed for the one-half minute, lift the basket, plunge it into a large dish of cold water, and wash the peaches thoroughly under running water. Pack as many halves of peaches as the jar will hold, overlapping them carefully. Cover with syrup and cook in a washboiler in the usual way. Then carry the jars to a table, remove the covers, throw a clean cloth over them to protect from mold spores and let them stand for twenty minutes.

Empty several of the jars into a stoneware bowl, and with these peaches refill the other jars, pressing in the fruit gently and letting the surplus syrup overflow. Readjust the covers, place the jars again in the washboiler, just bring to the boil and remove at once. Screw on the covers tightly.

The peaches are dipped whole into the lye, so that the cut pulp will not come into contact with the alkali solution.

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CANNED PEARS

24 bartlett pears
2 quarts (8 cups) water
1 lb. (2 cups) sugar

Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle, let the syrup come to boiling point, and skim off the froth if any rises. While the syrup is heating, carefully halve, peel and core the pears, being careful not to use those that are overripe or imperfectly shaped.

Drop pieces into a basin of cold water until all are pared.

Put the halved pears into the boiling syrup but do not stir.

Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches; and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber rings and covers. By this time the fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off.

Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the syrup, filling them even with the top, put the rings and covers on, and screw tight.

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CANNED RASPBERRIES

Large red raspberries Sugar

Pick over the berries carefully, keeping a sharp look-out for bugs.

Place them in clean jars in layers, alternating a layer of berries with a layer of sugar and using about three tablespoonfuls of sugar to one pint.

Place the jars, about two-thirds filled, on a rack in a washboiler. Pour in cold water until the jars are two-thirds covered. Put a cover on a boiler and place over a moderate fire. As soon as the water around the jars thoroughly boils, remove the jars one at a time and if the fruit has settled, fill from the other jars.

Seal immediately and set aside to cool.

CANNED RHUBARB, COLD PROCESS

Rhubarb Water

Wash, peel and cut the rhubarb in pieces of the same length. Pack neatly in glass jars, put on the rubbers, place each jar under an open faucet and let the water run with considerable force into the jar for twenty minutes. This expels the air. Be sure that the jars are full, cover as tightly as possible and set aside. Screw again to make sure that they are air-tight. When used the rhubarb tastes as if fresh.

Cranberries, gooseberries and plums may be canned in the same way.

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FOR CANNING STRAWBERRIES

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CANNED RHUBARB, HOT WATER METHOD

Rhubarb Hot water

Wash and peel the rhubarb and cut it into neat pieces. Fill a jar with the prepared fruit, place it in a pan of tepid water, and pour boiling water over the fruit until the can is full, cover and allow to stand for ten minutes, drain off this water, fill the can again with boiling water, screw on the lid, turn the can upside down to make sure it does not leak, and when cool the fruit is ready to store.

No sugar is put with it until the fruit is to be used, then, after adding sugar to taste, it is brought to the boiling point. Gooseberries may be done in the same way.

CANNED STRAWBERRIES

Strawberries Sugar

Hull the berries, put them into a colander and sprinkle clean water over them to wash them, let them drain for a few minutes, put them into an earthenware dish, place in a steamer over boiling water and let them steam rapidly for ten minutes.

Make a syrup, allowing one cupful of sugar to one cupful of water. For one quart can take two quarts of berries. When the fruit has steamed, put it in a sterilized jar, and cover with the syrup. Put on a rubber and cover and the work is done.

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Or the berries may be put into the jars raw, and the cans into a boiler of water, with a folded cloth placed under them to prevent their touching the bottom of the boiler. Have the water hot to begin with, place the cans in with the covers put on lightly, not screwed tight, let stand until the berries are heated, and pour the syrup over them as before.

If the cans are not full enough with berries, allow a few extra cans, from which the others can be filled up as the fruit shrinks with the heat. When the berries are cooked in the cans, remove from the water, place on a wet cloth on a table, put on the rubbers and screw the tops down tight. Let stand until cold and tighten the tops again.

Take a paper bag of suitable size for each jar; slip the jar into it and twist or tie the mouth of the bag to keep it secure. This will protect the jar from light, chill or heat. It also preserves the natural color of the berries.

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JELLIES, JAMS, PRESERVES AND CONSERVES

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U of M BAGS FOR STRAINING JELLY

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JELLIES, JAMS AND PRESERVES

"Ripened fruit gleaming red like precious rubies"

Jellies are cooked fruit juices and sugar, boiled together nearly always in equal proportions, and the process of jelly-making does not differ materially in any case.

The secret of successful jelly-making lies in the careful observations of a few simple directions which must be followed exactly or the jelly will be cloudy, ropey or thin.

Two substances are necessary for jelly-making. One of these is pectin, which in fruit corresponds to gelatin in animal substances. This will not work without acid, hence we find it difficult to make jelly of such fruits as the peach without the addition of lemon or tartaric acid or combining with other acid fruits.

There is less pectin in dead ripe fruits than in partly ripe fruits.

Overripe fruit and cheap grade sugar will never make good jelly.

Crabapples, quinces and grapes have plenty of pectin, so much so that extraction may be used. For

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instance, juice may be taken from the grape, water added to the residue, and jelly made from this juice.

If too much sugar is used in jelly-making the jelly will run and be soft; if not enough, the jelly will be tough. There is no difference in cane and beet sugars for making jellies.

The shorter the time of boiling, the more distinct will be the particular fruit flavor.

Too much water in cooking the fruit injures the quality of the jelly.

A perfect jelly should be of good taste, color and texture.

The most satisfactory jelly test is to drop the hot jelly from a cold spoon. When it just "jells" the hot syrup should be transferred at once to hot glasses previously well sterilized with boiling water. The glasses should be filled completely, then set in a cool place for the contents to harden.

Cover with hot paraffin and clean covers, and keep in a cool, dry place. Or the paraffin may be shaved and put unmelted into the hot glasses and the hot jelly poured over it. This will melt and rise to the top, and form a smooth coat. When the jelly is cool it is ready to set away. This saves time and also the cleaning of a paraffin pan.

The kinds of bags used for straining the juice are important. Three kinds are needed, made respectively of mosquito netting, cheesecloth, and flannel or felt.

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The mosquito net must be doubled, cut in a square of about fifteen inches, and stitched into a three-cornered bag with a double seam and turned-in edges. A strong tape should be fastened to each side to form a loop across the top.

The cheesecloth may be cut into squares and hemmed or made into triangular shaped bags, and the flannel should be triangular in shape and hemmed with double seams.

The work of straining juice through a jelly bag can be greatly simplified in the following way: Put the fresh fruit into the bag and place in a preserving pan with the proper quantity of water. Cook until the fruit is soft, then hang up the bag to drip. Or boil the fruit in the pan in the usual way, and when done turn into a colander, then strain only the juice through the bag.

When jelly seems a little too thin after it is in the glasses, instead of boiling it over again put the glasses in a pan and set them in the oven for a few hours or set them out in the sun. The jelly will thus generally attain the proper thickness, and have a better flavor and color than when cooked longer.

For all soft fruits try this new way of making the jelly: Late in the afternoon take the fruit, place it in a large earthenware bowl, and mash it well. Add one-half as much water as juice extracted. Let stand over night. In the morning the juice will have col-

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lected on the top. Pour it into a preserving pan, leaving the sediment which may be made into jam in the bowl. Boil the juice for a short time, then add the heated sugar and continue to boil until it jellies. Divide into scalded jelly glasses and seal with paraffin.

There are several ways of preventing jam or fruit butters from sticking or popping out of the pan. One is to put two or three sterilized marbles in with the fruit and by their constant movement they will keep the fruit from adhering to the bottom of the kettle.

Another way is to rub the inside of the kettle with fresh butter or olive oil before putting the fruit in, rubbing off the superfluous grease. Still another is to set the pan of fruit in a deep dish of boiling water, then it can cook for any length of time without scorching.

Mixed jellies are now quite popular. Strawberry and rhubarb, gooseberry and strawberry, raspberry and currant are all pleasing combinations.

No housewife should use preserving powders when preserving or canning fruits or vegetables as they are unnecessary and dangerous and should be absolutely avoided.

Many people like the delicate flavor imparted to jellies and preserves by the addition of a few cracked kernels of the peach, plum and cherry stones; but the cook should remember that this flavoring must be used very moderately in order to leave no unhealthful

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effect. These kernels contain the same principle that gives the flavor to bitter almonds, an alkaloid that forms the base of that most deadly poison, prussic acid. When enough of these kernels are added to preserves to make the almond-like flavor pronounced, this alkaloid becomes injurious.

Only a small portion of fruit should be preserved at a time.

To keep jelly, there is no better way than to pour hot melted paraffin on top after the jelly has hardened, then adjust the covers. The old-fashioned way of cutting letter paper into circular pieces to just fit the tops of glasses, dipping them in alcohol or brandy and covering the jelly, putting on tin covers or circular pieces of paper cut larger than the glasses and fastening securely over the edges with mucilage or paste, is always good.

Iron or tin vessels should never be used in preparing fruits, as the action of the acids on the metals gives a dark color and disagreeable taste to the fruits. Preserving kettles should either be aluminum, porcelain-lined or the best granite ware. It is better to use a broad, open pan than a deep, narrow one, for the fruit should not be cooked in deep layers.

The perfect storing place for jellies and preserves requires three essentials: There must be coolness, dryness, and plenty of air circulation. Dryness without coolness is bad; coolness without dryness is in-

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jurious. As dryness in a house means some degree of warmth also, this cannot combine with a fair amount of coolness unless plenty of air be admitted.

In a cool, damp cupboard that is poorly ventilated, the preserves mold. In a warm atmosphere that is also damp, the preserves undergo the wine change. Sugars will combine with the fruit acids and evolve bubbles of carbonic acid, the familiar cause of fermentation. Alcohol will duly form, and the vinegar and vinous ferments will operate in turn. All the conditions for wine formation are in the preserve if it be not properly jellied or sufficiently boiled.

A storage place that is too warm will cause the sugar in preserves to undergo its crystalline change. Then the preserves will be full of hard, candied sugar of acid flavor, and the fruit will be withered and dry. Glass jars are now recognized as the ideal preserve jar, as they are not only air-tight, but also allow of inspection from time to time in order to detect incipient fermentation.

When making jellies avoid overdilution of juice; avoid an oversupply of sugar; avoid overcooking of juice and sugar together.

PRESERVING FRUIT BY DRYING

Preserving fruit by drying has its advantages in that an excess of fruit may be cared for in season when there is neither time nor room for cooking it. Also,

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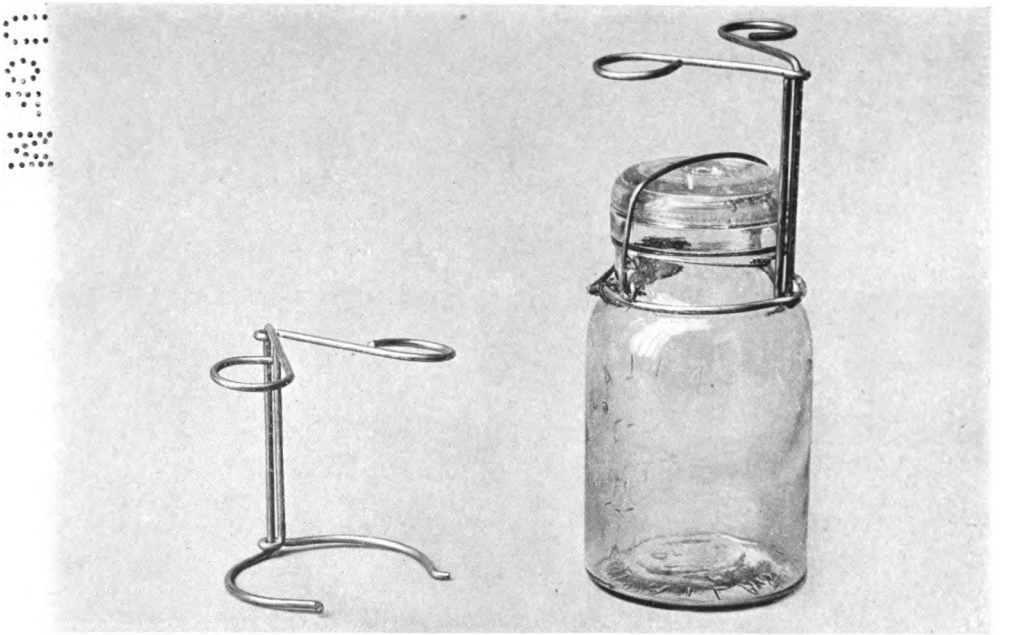

For Lifting Hot Jelly Jars

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its flavor being different from that of canned fruit, it affords an agreeable change from canned or jellied fruits.

Only sound, ripe fruit should be used for drying, and the process may be performed either by the sun or by artificial heat.

Where it can be accomplished without contamination by dust or flies, sun-drying seems to perfect the flavor of the product. On the other hand, fruit quickly dried by artificial heat better retains its color.

Sun-dried fruit should not be left out of doors over night, for dew will retard the process with no advantage to the fruit.

To prepare apples, pears, peaches, etc., for drying, wash and pare the fruit. Spread on wooden trays for sun-drying and on a wire rack if it is to be dried over a fire. When dry the fruit may be placed in muslin bags, and hung in a dry place.

Cherries, berries and other small fruits are prepared for evaporation thus: Use two cupfuls of sugar to each pound of fruit. Sprinkle enough sugar over the fruit to cover it, and let stand over night. Add a little water to the remainder of the sugar and in the morning boil the fruit in it for ten minutes. Take it out and drain. Reduce the syrup until it is quite thick, return the fruit to it and let it simmer at the back of the range for thirty minutes. Lay the fruit on buttered platters, and let it dry in the hot sun.

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Apples, pears and peaches may also be dried in this way.

For evaporated melon, divide, pare and remove the cores of preserving citron melons. Cut the flesh into convenient pieces. Add one and one-half cupfuls of sugar to one pound of fruit; let stand over night under a weight to express the juice. In the morning drain off this syrup, and boil it for five minutes. Add the fruit, three grated lemons and two or three pieces of ginger root. Let cook until the fruit is clear and the syrup very thick. Remove to buttered platters, and dry for three days in the hot sun. When dry, pack it in glass jars, and cover tightly.

HOW TO DRY RASPBERRIES

Ripe black raspberries

Pick over the berries and toss them in clean towels to free them from dust. Spread them in layers, three berries deep, on fireproof plates. Place in the oven or on the back of the range until brought to scalding point, then remove to a place that is simply warm enough to keep the moisture slowly evaporating, but where there is no danger of burning. Stir occasionally with a wooden spoon.

In twelve or fourteen hours the fruit should be reduced to one-third its original bulk. It will take from thirty-six to forty-eight hours to remove all the moisture.

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At the last the berries should be again brought to a scalding point, to insure freedom from insects. Cover in small cans or pails.

The berries should be washed in lukewarm water before using, and stewed in plenty of water, with sugar added just before serving.

TO DRY HERBS AND MUSHROOMS

Herbs Mushrooms

Pull the herbs on a dry day, and just before they flower. Cut off the roots and free them from dust. Wash them thoroughly, then shake them, and spread them on a paper placed in a cool oven with the door open, or in the sun, until they are dry and crisp.

Strip the leaves from the stalks, crush them fine, or rub them through a coarse sieve. Place the powder in wide-mouthed bottles, cork securely, and label each one distinctly.

This conserves the flavor much more than if bunches of herbs are kept hanging up, even when they are protected from dust by being placed in paper bags.

Gather fresh mushrooms, free them from dust and decayed parts, then cut in thick slices, spread out on paper or plates, and place in a cool oven, or in the sun.

They may be pounded and rubbed through a sieve or they may be strung on a thread and dried in the sun. When perfectly dry put them in glass jars.

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When wanted for use soak them for several hours in cold water and then use the same as fresh mushrooms.

AMBER MARMALADE

1 grape fruit
1 lemon
1 orange
Sugar

Shave the fruit very thin, rejecting the cores and the seeds.

Measure and add three times the quantity of water, then mix and allow to stand over night.

Boil it for fifteen minutes in the morning, then let stand for another night.

On the following morning add one pint of sugar for every pint of the mixture and boil steadily until it jellies. This usually takes about two hours.

Divide into glasses and cover with melted paraffin.

The sugar should be heated before it is added.

The difference between fruit marmalade and fruit butter is that the latter is fine and compact and is usually made by putting the fruit, after long cooking, through a sieve, while with marmalade the fruit is left in pieces.

APPLE JELLY

Apples
Sugar

Wash, core and cut up apples that are juicy and acid, but not too ripe. Put them into a preserving kettle with a small quantity of water, to keep them

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from burning. Keep covered; boil gently until quite soft, then strain through a jelly bag, measure the juice, then put it over the fire to boil.

Now take as many pints of sugar as of juice, and set it in the oven to heat, but not to get brown. The sugar is heated so that there will be no loss of time in the total cooking results. After the boiling has proceeded for twenty minutes, skim thoroughly and add the hot sugar. Stir gently, boil for five minutes more, skim if needed, and pour into sterilized glasses.

Cover with hot melted paraffin.

To make apple jelly in a fireless cooker, first wipe some apples, then remove all spots and cores. Put the cores and all good parings in the fireless aluminum kettle, and nearly cover them with cold water, then bring to the boil and boil for five minutes. Place at once in the fireless cooker and allow to remain over night; in the morning strain and make the jelly in the usual way. The apples may be canned.

To make apple jelly with cider, wash and dry tart apples, quarter and put into a preserving pan with cider to nearly cover. Cook slowly until the apples are nearly tender, then strain and measure the juice. Allow one pound of sugar for each two cupfuls of juice. Stir until the sugar is dissolved, remove the spoon and boil for five minutes longer. Pour into hot glasses and when cold cover with melted paraffin.

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The paraffin must be very hot, not merely melted, that all germs that have fallen on the surface of the jelly may be killed and future trouble with them obviated.

To give variety to apple jelly the rose geranium will give a dainty flavor. Allow a clean, large leaf to two quarts, adding to the boiling juice a little before the sugar is put in. Remove in three or four minutes.

Two whole cloves to the same quantity of juice or a piece of stick cinnamon, about a finger long, will give apple jelly a piquant taste which will be liked.

Sprigs of mint may be used in the same way.

APPLE AND GRAPE BUTTER

10 lbs. apples
7 lbs. grapes
4 lbs. (8 cups) sugar
1 quart (4 cups) water
1 teaspoonful powdered cinnamon
½ teaspoonful powdered ginger
½ teaspoonful powdered mace
½ teaspoonful powdered cloves

Stem the grapes. Core and pare the apples and put them with the grapes and water into a saucepan. Boil until soft, strain through a sieve or press through a fruit press, add the sugar which has been heated and the spices. Cook and stir until thick.

Pour into jars and seal.

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APPLE AND GRAPE JELLY

4 lbs. grapes
14 apples
Sugar

Boil the grapes and sliced apples until tender, then drain over night. In the morning measure, and to each cupful of juice allow one cupful of sugar.

Boil the juice for twenty minutes, then add the heated sugar and boil for fifteen minutes.

Pour into glasses and seal.

APPLE BUTTER

4 bushels apples
10 gallons sweet cider
13 lbs. brown sugar
10 lbs. granulated sugar
7 tablespoonfuls powdered cloves
14 tablespoonfuls powdered cinnamon
1 teaspoonful grated nutmeg

Core and pare the apples, put them into a large pan with two quarts of water and begin to cook them. Add gradually the cider which has been boiled and skimmed. Boil, stirring constantly until it thickens, then stir in the sugar and the spices. Keep in a closely covered receptacle, and set in a cool, dark place.

Another Method: Cut sound apples, then boil them with a very little water, and strain as if making juice for a jelly. Take one gallon of this juice, and boil until it is reduced to half, then add two gallons of

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peeled and quartered apples and allow to cook to a mush. Now add one-half gallon of sugar, one teaspoonful of powdered allspice and one teaspoonful of grated nutmeg and cook for fifteen minutes longer. Remove from the fire and divide into sterilized jars and seal.

Apple butter may be made of sweet, or of half sweet and half sour apples.

Boil a gallon of fresh sweet cider down to half of its original quantity. Fill the preserving pan in which the cider was cooked with sliced apples, and pour cider over them. There should be enough cider to keep the apples from sticking to the pan. Simmer until thick as marmalade, then turn into stone jars and cover.

APPLE MARMALADE

8 lbs. apples	10 lbs. sugar
6 large lemons	2 quarts water

Slice the lemons, cover them with the water and let them stand over night. In the morning put them into a preserving pan, add the apples, peeled, cored and sliced, and boil for one hour. Then add the sugar, and boil for one and one-half hours longer.

Pour into glass jars and seal.

Another Method: Wipe six pounds of apples, pare and core them; put the skins and cores into a saucepan, cover with two cupfuls of cold water and boil

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quickly for ten minutes. Drain away the juice, pressing the apple skins to get as much out of them as possible.

Grate the rinds of four lemons, adding four and one-half pounds of sugar. Now put the cut up apples into a wide jar, strain the lemon juice into the water in which the apple skins were boiled and pour over the sugar. Let it just melt and pour over the apples.

Cover the jar closely, and put it in the oven till the fruit is tender, then pour it into a saucepan and boil for three-fourths of an hour. Stir almost constantly, and when the mixture is coming away from the pan divide into small jars or cups. If these are brushed over with olive oil the marmalade will turn out whole.

One handful of blanched and shredded almonds added at the last gives the marmalade a nice appearance.

APRICOT AND ORANGE PRESERVE

9 lbs. ripe apricots
24 oranges
3 lbs. (6 cups) sugar

Pare and slice the apricots, add the sugar, then the oranges peeled and shredded. The white of the orange peel should be removed. Allow the mixture to stand in a cool place for twenty-four hours.

Boil for thirty minutes, then seal in glass fruit jars.

Another Method: Peel four large, sweet seedless oranges, core with an apple corer and cut them into

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thin slices. Cover with boiling water and let stand over night.

At the same time put one pound of peeled dried apricots into a basin, add cold water to cover and let them soak over night. In the morning put the apricots and the oranges with their liquids into an agate pan and cook for one-half hour, then measure and add an equal quantity of sugar and boil until thick, stirring constantly.

Seal in glasses.

BANANA JAM

12 large bananas	4 lemons
6 oranges	Sugar

Large, coarse bananas, not too ripe, should be used, and the little slices should remain whole and present an inviting appearance. Cut the bananas, after peeling them, into rather thin, round slices.

To each pound of sliced bananas add three-fourths pound of sugar, the strained juice and pulp of the oranges and lemons.

Boil slowly for three-fourths of an hour. Seal in small glasses.

Another Method: Six pounds of bananas, two pounds of juicy pears, two lemons, four and one-half pounds of sugar. Cut the bananas up in small, equal sized pieces, and weigh. Put in the preserving pan the grated rinds and strained juice of the lemons, peeled

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pears cut up rather small, and one pound of the sugar. When boiling, put in gradually the bananas and the remaining sugar.

Stir the mixture gently till it boils. Boil fast for one hour.

Skim well, and pour into glasses or jars and seal.

BANANA MARMALADE

Bananas Lemons
Sugar

Peel, and slice in rounds, ripe but firm bananas, and to every pound of the prepared fruit allow the grated rind and the strained juice of one lemon and one pound of lump sugar. Put all into an earthenware jar, cover and leave until the sugar is dissolved. Then pour into a preserving pan and bring gradually to the boil, stirring occasionally. Then boil rapidly, stirring all the time until it is thick.

Pour into jelly glasses and seal.

BARBERRIES IN MOLASSES

2 quarts barberries 1 quart molasses

Discard all imperfect berries and remove the stems. Put the molasses into a preserving pan, and when at the boiling point, pour in the berries. Boil them until rich and clear looking, stirring often lest the molasses burn.

Seal in jars.

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BARBERRY JELLY

Barberries Sugar

Gather the barberries as soon as they have been touched by the frost. Stem, wash, and to every four quarts allow one cupful of water. Cook until the juice presses out easily, remove from the fire, mash, strain and measure the juice.

To two cupfuls of juice allow two generous cupfuls of sugar. Place the sugar in the oven. Cook the juice for twenty minutes then add the sugar and cook for five minutes.

Divide into glasses and seal when cold.

BARBERRIES WITH APPLES

½ peck barberries 1 peck sweet apples
2 quarts molasses

Pick over the barberries, wash, and put on to boil with water enough to float them. Add the molasses and cook until the berries are tender. While they are cooking, pare, quarter, and core the apples.

Skim out the barberries and cook the apples in the syrup, as many as can be cooked conveniently. When tender, put them into a jar with the berries, and boil the syrup until it is thick.

Pour it over the fruit and the next morning heat all together again, and put away in a large stone jar.

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Scald occasionally and the fruit will keep without sealing.

BLACKBERRY JELLY

Blackberries Sugar

The uncultivated berry is the best for making jelly and should be rather underripe. Put the berries into a stone jar, stand in a pan of cold water, cover the top of the jar and boil slowly until the berries are quite soft. Now strain the juice, and to each pint allow one pound of sugar. Pour the juice into a porcelain-lined pan and boil for twenty minutes.

Heat the sugar, add it to the boiling juice, and stir until the sugar is thoroughly dissolved, then allow to boil again, pour into hot jelly glasses and seal.

Another Method: Instead of cooking the berries, put them through a food chopper, strain the juice and throw away the seeds, then boil the juice.

BLACK CURRANT JAM NO. 1

Black currants Sugar
Rhubarb

Weigh and pick the currants and put them into a preserving pan, sprinkling with an equal weight of fine preserving sugar. Be careful when doing this to sprinkle the sugar in gradually in layers with the fruit, so as not to crush the latter. then leave them till the following day.

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In the meantime take some more black currants, together with some peeled and sliced stalks of rhubarb, and cook till the juice has flowed freely ; then strain off all the liquid possible. Next take this juice, pour it over the sweetened currants, and let stand for twenty-four hours, allowing one cupful of juice to each pound of the preserved fruit. Now pour off all the juice which will have appeared, put it on to boil with an equal weight of sugar, allowing it to boil up rapidly, and, when it does, lay in the fruit, and boil for fifteen minutes, stirring it gently so as not to break the fruit, and removing every particle of scum as it rises.

Seal in glasses.

BLACK CURRANT JAM NO. 2

7 lbs. ripe black currants
7 lbs. (14 cups) sugar
1 gill (½ cup) water
1 tablespoonful butter

Strip the currants from their stalks, then weigh them and put into a preserving pan with the sugar and the water. Allow the pan to stand at the side of the fire until the sugar begins to dissolve, stirring occasionally. Now place the pan on the fire, again stir until all the sugar dissolves, and then allow the ingredients to boil for one-half hour.

The butter should be added when the jam comes to boiling point.

Test a little of the jam on a saucer, and, if it stiffens at once, pour into jars, cover when cold.

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A Useful Stand and Jelly Bag

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The butter prevents the currants from becoming hard.

CARROT MARMALADE

1½ lbs. carrots Sugar
2 lemons

Wash and scrape the carrots, boil them until soft, then grind them through a food chopper.

Put the grated rinds and strained juice of the lemons into a saucepan and cook for five minutes. Measure the carrots, add them with an equal amount of sugar to the lemons, and cook for ten minutes. Seal in jelly glasses.

Another Method: Put into a preserving pan six cupfuls of grated carrots, six cupfuls of sugar, the grated rinds of two lemons, and the strained juice of six lemons and two oranges.

Cook slowly for two and one-half hours.

CHERRY CHEESE

Cherries Sugar

Stone the cherries, then boil until soft. Press through a sieve or fruit press.

Weigh the pulp and boil it quickly to a dry paste, then stir in three-fourths cupful of sugar for every pound of fruit, and when this is thoroughly dissolved place the pan on the fire again and stir without ceasing

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until it is dry, and will not stick to the fingers when touched.

Press into glasses and cover with paraffin.

CHESTNUT JAM

Large chestnuts
Sugar
Vanilla extract

Boil some chestnuts in water; when tender, remove, peel, skin, and rub through a sieve while warm. Weigh this purée, and to every pound, allow the same quantity of sugar.

Put the purée and sugar into preserving pan and simmer for three-fourths of an hour, stirring all the time. Add vanilla extract to taste.

When cold, divide into small glasses and cover.

CITRON MELON CONSERVE

Citron melons
Sugar
Ginger
Alum

Peel small citron melons, slice, and cut into small pieces; cover with weak salt water, and stand over night; then soak in cold water for several hours; cover with fresh water, add a pinch of alum and boil until clear; drain, and when perfectly cold, to each pint of melon add two cupfuls of sugar and sufficient water to moisten it well; add a few pieces of ginger root; return to the fire, and simmer for two hours, when

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most of the sugar will have candied; pack in jars, and cover with the remaining syrup.

If a dry conserve is wished, place the citron on platters, and stand in the sunshine. When dried off, pack between layers of sugar.

It has been found that the citron melon contains a large proportion of pectin and it may be practically applied in "jelling" a number of other fruits that contain little pectin of their own.

COCOANUT JAM

2 large cocoanuts
½ lb. (1 cup) sugar
¾ pint (1½ cups) water
½ teaspoonful salt

Shell the cocoanuts and grate the meat, put it with the cocoanut liquid and one-half cupful of water into a saucepan and cook until soft.

Boil the sugar with one cupful of water and the salt for six minutes.

Add to the cocoanut and let the whole simmer for one hour.

Seal in glasses.

CRABAPPLE AND CRANBERRY JELLY

1 peck crabapples
1 quart cranberries
Sugar

Cut the crabapples in small pieces without peeling or coring, add cold water even with the fruit and put over the fire in a porcelain-lined pan.

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When about half done, add the well washed cranberries and cover. When quite soft turn into a jelly bag and let drip over night. Measure the liquid and provide an equal amount of sugar. Put the sugar into the oven, but do not let it burn.

Bring the liquid to boiling point, boil for twenty minutes, add the hot sugar, stir until dissolved, boil for three minutes and turn into glasses that have been standing in a pan of hot water.

Cover with melted paraffin.

The blending of these two fruits makes a most delicious product.

Another variation of crabapple jelly is obtained by proceeding in the same way, but omitting the cranberries. Let the sugar brown slightly in the oven before adding it to the apple juice.

After the juice has cooked for ten minutes, add the grated rind of one lemon, then add the sugar and allow to boil up for a moment. Pour into heated glasses and seal.

This jelly is of a beautiful amber color.

CRANBERRY MARMALADE

Cranberries
Sugar
Carbonate of soda

It is not generally recognized that excellent tonic properties are contained in cranberries.

Pick over the cranberries, and to every quart of

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fruit add two cupfuls of water and cook for one hour, stirring occasionally. Draw the saucepan to the side of the stove, and to every quart of the cranberries add one-half teaspoonful of carbonate of soda. Stir well, and carefully remove all scum as it rises. Then rub through a fine sieve, and to every cupful of the purée add one cupful of sugar.

Return to the pan and cook gently for thirty minutes. Divide into jars and seal.

CURRANT BAR-LE-DUC NO. 1

Currants Sugar

Stem ripe currants, then weigh them, and allow two cupfuls of sugar to every pound of fruit.

Put the currants into a preserving pan, cover, heat slowly and cook gently for thirty minutes. Then add the sugar, previously heated, and shake the pan to mix, but do not stir. Watch very carefully, do not boil, but keep as hot as possible till the sugar is dissolved.

Divide into sterilized glasses and cover at once.

Red and white currants are beautiful preserved in this way.

CURRANT BAR-LE-DUC NO. 2

White or red currants Sugar

Pick either white or red currants, but the white ones are preferable, and keep them in a cool place.

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Weigh the currants before taking them off the stems and allow one cupful of sugar to a pound of fruit.

Put one-half cupful of water for each pound of sugar in the bottom of a porcelain-lined pan. Set the pan over a moderate fire and let the sugar boil gently to a thick syrup, stirring it frequently to keep it from sticking, and skimming it now and then.

In the meantime, pick one currant at a time off the stem. Take a slender needle which has been sharpened at one end, thrust it in the flower end of the currant, and push each seed out through the stem end. Save the juice which drops from the currants.

Drop the fruit into the syrup, a very few at a time. Just let them come to boiling point. Skim them out quickly onto a sieve, where they may drain for a few moments, then put them into small sterilized glasses, filling each glass with the fruit about one-fourth full. Now pour the juice into the pan and let it cook with the syrup, stirring it almost constantly till it jellies, then pour it hot over the fruit.

When it is firm, cover and seal the glasses.

Use the large cherry currants.

CURRANT JELLY

Currants Sugar

Pick over the currants carefully but do not stem them, then wash and drain. Put them into a preserving kettle and set this in another larger vessel

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of hot water. As soon as the fruit begins to heat, mash with a potato masher or with a wooden pestle until reduced to a pulp.

Remove from the range and pour into a jelly bag to drain over night. Then measure out by pints and return to the kettle.

Take as many pounds of sugar as there are pints of juice and place on shallow tins in the oven to heat, taking care that they do not get hot enough to discolor the sugar.

Boil the juice for twenty minutes from the time it begins to boil, then add the heated sugar, stirring rapidly all the time. As soon as it is dissolved, remove the spoon, let it come to a boil again, then take at once from the fire and pour into hot jelly glasses.

Cover with melted paraffin.

When white currants are used for jelly, less sugar will be required; three-fourths of a pound of sugar sufficing for one pint of juice.

Be sure that the currants are dry when gathered and not overripe.

GOLDEN MARMALADE

5 navel oranges	Sugar
2 lemons	Water

Cut off the ends of the oranges; quarter them and slice as thin as possible. Cut up one of the lemons in the same manner, rejecting the seeds, and add to the oranges.

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Measure the sliced fruit and to every two cupfuls of it add three cupfuls of cold water; let it stand uncovered in a cool place for twenty-four hours. Then put it into a graniteware pan and allow it to boil without sugar for forty-five minutes. Add the strained juice of the second lemon, measure, and to every two cupfuls add three cupfuls of sugar.

Boil for forty-five minutes, and be careful that it does not burn.

Pour into glasses and allow to cool.

Cover with melted paraffin and lids or paper.

PEAR AND PINEAPPLE MARMALADE

4 quarts pears
2 large pineapples
4 lbs. (8 cups) sugar

Pare, core and quarter the pears; pare the pineapples and carefully remove the eyes.

Put them through a food chopper into a porcelain-lined pan, add the sugar and boil until clear.

Seal in glasses.

CURRANT AND CHERRY PRESERVE

3 quarts currants
12 quarts cherries
8 lbs. (16 cups) sugar

Wash and stem the currants, then put them into a preserving kettle and cook until the juice begins to exude. Crush and strain to get out all the juice.

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Stone the cherries and put them into a preserving pan, add the currant juice and the sugar.

Heat very slowly to boiling point, skim and then simmer for fifteen minutes.

Seal in small glasses.

CURRANT MARMALADE

Red or black currants Sugar

Currant marmalade may be made of either ripe red or black currants. Strip them from the stems, wash and drain, then put in a kettle and cook and mash. Rub through a fine sieve that will prevent the seeds from going through. For every pound of the pulp allow one pound of sugar for red currants, or three-fourths pound of sugar for black or white currants.

Cook the pulp for twenty-five minutes, add the sugar, stir and cook until a little put on a cool saucer retains its shape and does not spread.

Put into jars and cover when cool.

DAMSON CHEESE

Ripe damsons Sugar

Wash the damsons, put them into an earthenware jar, cover closely, place the jar in a pan of cold water on the fire and boil until the damsons are tender.

Skin and stone them, then rub through a sieve back into the juice which has been put into a preserving

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pan, add one cupful of sugar and a few of the kernels blanched to every pound of pulp, boil quickly to a stiff paste, continue boiling and stirring well until it leaves the pan dry, and adheres to the spoon in a mass; if it does not stick to the fingers when lightly touched it is cooked sufficiently.

Press it quickly into sterilized jars and cover with melted paraffin.

This is an old English preserve made much stiffer than either jelly or jam.

DAMSON JELLY

7 lbs. damsons Sugar

Wipe the damsons with a damp cloth, place them in a preserving pan, and just cover with cold water. Boil for one-half hour or until soft. Pour through a jelly bag and then measure the juice.

To every two cupfuls of juice allow two cupfuls of sugar.

Put the juice and the sugar into a preserving pan and allow to boil for fifteen minutes.

Equal quantities of damsons and apples make a delightful variety of this jelly. The apples are merely wiped, the skins being kept on when fruit is cut into slices. The jelly is then made in the same way as the damson preserve.

Seal in jelly glasses.

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DATE MARMALADE

3 lbs. stoned dates
1 lb. dried apples
1 lb. (2 cups) sugar
1½ pints (3 cups) water

Wash the apples and soak them over night in water; next morning drain, cut them into small pieces, and mix with dates. Add sugar and water, and boil thirty minutes.

Seal in glasses.

Another Method: Stone two and one-half pounds of dates, add six cupfuls of water and simmer until dates are soft. Add one pound of sugar and mix well. Remove from fire and add one-half pound of chopped English walnut meats.

ELDERBERRY JAM

1 lb. elderberries
¾ lb. sugar

Remove the stems from some elderberries, then weigh them, add the sugar, and cook until almost thick.

The mixture must not be too stiff. Divide into glasses and seal.

Another Method: Strip ripe fruit from the stalks, and boil with a little water for fifteen minutes, having taken care to weigh the fruit.

To six pounds of the berries allow four pounds of sugar. Boil for fifteen minutes, then add one table-

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spoonful of orange flower water and boil for three-fourths of an hour.

Seal in glasses.

FIG JAM

1 lb. figs
2½ lbs. apples
1 lemon
½ lb. (1 cup) sugar
⅛ teaspoonful powdered cinnamon
⅛ teaspoonful grated nutmeg
1 quart water
7 cloves

Grind figs in food chopper. Core, pare and chop the apples, and put into a saucepan with the figs, grated lemon rind and strained juice, spices and water. When half done add the heated sugar.

Seal in jars.

Another Method: Wash one pound of figs, cut them into quarters and put them in a saucepan with one pint of cold water. Boil slowly for two hours, and pour into a dish to get cold. Take four pounds of apples, wash them, cut them into rough pieces, put them into a clean saucepan, with five cupfuls of water, boil for one and one-half hours, then strain without pressure through a jelly bag.

Put the juice into a preserving kettle, add the figs and allow to boil for fifteen minutes, then add four pounds of heated sugar, eight pieces of whole ginger, and boil until it sets.

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FIG PRESERVE

Ripe figs **Sugar**

Gather the figs when fully ripe, but not cracked open; place them in a wire basket, and dip for a moment into a kettle of hot and moderately strong lye, or if preferred let them lie an hour in lime water and afterward drain. Make a syrup in the proportion of one pound of sugar to one pound of fruit, let the sugar dissolve, then boil it quickly for five minutes with lid off the pan, keeping it well skimmed. When the figs are drained add them to the hot syrup and cook well, then remove, boil down the syrup, leaving only enough to cover the fruit. Boil all together for one minute and seal while hot in glass jars.

Store in a cool, dry place.

Another Method: Either steam the figs, or simmer them gently so as not to break them, until they are almost transparent. Then take them from the steamer or take them from their liquid onto a platter and make a heavy syrup, using their own liquor as far as possible. When the syrup is very thick put the figs back into it carefully, and boil gently for ten minutes. Again skim the fruit out and pack into wide-mouthed jars, filling them not more than two-thirds full. The fruit will settle at first, but will float again as the jar is filled with syrup.

Seal at once.

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FOUR-FRUIT JAM

2 quarts stoned cherries
1 quart currants
1 quart gooseberries
1 pint raspberries
Sugar

"Top and tail" the gooseberries, pick the raspberries, currants, and cherries, and weigh three-fourths of a pound of sugar to every pound of fruit. Put the fruit and the sugar into a preserving pan and boil until thick.

Cover and seal in glasses.

FOUR-FRUIT JELLY

Cherries
Gooseberries
Strawberries
Raspberries
Sugar

Pick the strawberries and raspberries, stone and stem the cherries and "top and tail" the gooseberries. Take equal quantity of these fruits and crush them under heavy pressure or put them through a fruit press, then strain the juice.

Strain the juice again into a preserving pan and boil it for twenty minutes. Allow three-fourths of a pound of sugar to each pint of liquid.

Heat the sugar, then add it and boil for five minutes.

Seal in glasses.

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GINGER APPLES

3 quarts sour, smooth skinned apples
3 quarts sugar
1 pint (2 cups) water
2 ozs. white ginger root
Pinch red pepper

Pound or grind the ginger root through a food chopper, put it into a porcelain-lined saucepan, add the red pepper, water and sugar. Now core, pare and chop the apples, add them, and cook until the fruit is transparent.

Seal in glass jars.

GINGER CONSERVE

¼ lb. ginger root
1 lb. (2 cups) sugar
½ pint (1 cup) water

Boil the sugar and water together until the syrup spins a heavy thread. Cut the ginger root into small pieces, boil in water for one hour, drain, cover with some of the syrup and boil slowly for one and one-half hours. Take up, drain, and when cold, dust with sugar; dip again into the syrup, cool, roll well in sugar and pack in jars, with sugar sprinkled between the layers.

Seal.

GINGER PEARS

8 lbs. pears
6 lbs. sugar
1 lb. preserved ginger
4 lemons

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Wash the lemons, then put them into a saucepan with cold water to cover, and boil for one hour.

Peel, core and slice the pears, add the ginger, cut in small pieces, and cook with the sugar for one hour, stirring occasionally.

Drain, slice, and seed the lemons, then add them to the pear mixture, and continue to boil for one hour longer.

Divide into glass jars and seal.

GOOSEBERRY AND PINEAPPLE JAM

5 quarts gooseberries
1 large pineapple
Sugar

Pare and chop the pineapple, and "top and tail" the gooseberries. Measure three-fourths of a quart of sugar to each quart of fruit. Put the sugar into a porcelain-lined kettle with one cupful of water and let it boil and clarify. Now add the fruit and cook until thick.

GRAPE AND PEAR MARMALADE

Grapes
Pears
Sugar

Use equal weights of ripe grapes and pears. Pick and wash the grapes, then cook them in a little water until soft, and press them through a colander or fruit press. Add the pears, peeled, cored, and sliced, and simmer until thickened.

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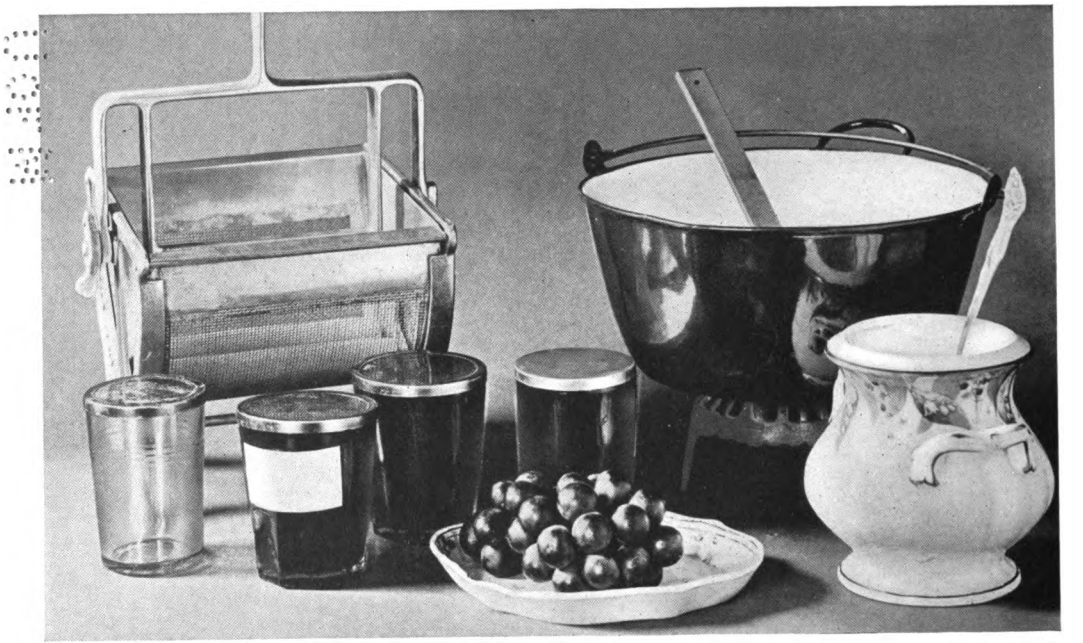

FOR GRAPE JELLY

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Use a wooden spoon or paddle for stirring and keep an asbestos mat under the preserving pan to prevent burning. Sweeten to taste, and pack in jars.

GRAPE BAR-LE-DUC

Green grapes Sugar

Wash and dry green grapes, then cut them in halves and remove the seeds. Weigh the grapes and to each pound allow one pound of sugar. Put the grapes into a preserving pan with enough water to come half the depth of the fruit. Heat slowly and when near the boiling point sprinkle in the sugar, a little at a time, adding more as it melts. When a syrup is formed, skim and simmer, until a little dropped on a saucer forms a jelly.

Stir as little as possible, in order to keep the shape of the grapes, and if the cooking is done slowly, and care taken that it does not scorch on the bottom of the pan, there will be little need of stirring.

Seal in small glasses.

GRAPE FRUIT MARMALADE

4 grape fruit 6 lemons
6 oranges Sugar

Cook the grape fruit and the oranges separately in water to cover them, until soft enough to be easily pierced with a fork. Leave over night in the water in which they have been boiled. In the morning cut

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the grape fruit in halves, scoop out the pulp and press through a colander or fruit press to remove the seeds and tough core. Shred the rinds fine with a sharp knife.

Cut the oranges in slices, saving the juice from both fruits. To the shaved skins and pulp allow two quarts of cold water. Now measure and add one and one-half times the quantity of sugar, having both the sugar and juice hot. Add the strained lemon juice, then cook gently until thick.

Pour into sterilized glasses, but do not seal down for a day.

GRAPE JELLY

Fresh picked grapes Sugar

For this grape jelly use ripe Concord, Isabella or Clinton grapes. Put the grapes into a large earthenware jar, stand it in a large saucepan of cold water, cover the top, and heat slowly until the fruit is soft. Now put a small quantity at a time into a jelly bag or fruit press and squeeze out all the juice. Measure the juice and to each pint allow two cupfuls of sugar.

Pour the juice into a porcelain-lined pan and stand it over a quick fire. Put the sugar into fireproof dishes and place it in the oven to heat. Boil the juice rapidly for twenty minutes, then turn in the sugar, stirring briskly all the while until the sugar is dissolved.

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Watch the liquid carefully and as soon as it comes to a boil remove from the fire and pour into sterilized tumblers.

If the fruit is overripe it will never jelly, no matter how long it is boiled.

Another Method: To one gallon of grapes, green or ripe, picked and washed and thoroughly drained of all water; add one-half cupful of water and cook until the fruit is thoroughly done, do not stir but keep pushed down in the juice.

Strain; and to each pound of juice add one pound of sugar, while the juice is very hot. Stir until all the sugar is dissolved and pour into glasses.

Seal when cold.

GRAPE MARMALADE

1 gallon stemmed green grapes Sugar

Stem and wash the grapes, then drain them and put them into a preserving pan with two cupfuls of water. Cook until soft, rub through a sieve, or force through a fruit press and add an equal amount of sugar to the pulp.

Boil hard for twenty-five minutes, taking care that it does not burn, then pour into glasses.

Cover with melted paraffin.

GREENGAGE JAM

6 lbs. greengages 4 lbs. lump sugar

Skin and stone ripe greengages, boil them quickly

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for three-fourths of an hour, with a little sugar, keeping them stirred constantly; then add four pounds of pounded lump sugar to six pounds of ripe greengages. Boil the fruit for ten minutes longer, skimming it frequently as the scum rises.

Pour into glasses and seal.

Another Method: Firm, sound greengages are required for this preserve. Wipe seven pounds of the fruit, remove the stalks and stones and crack a few of the latter, placing the kernels to one side. Then blanch the kernels.

Put the prepared fruit and the kernels into a preserving pan and add cold water to the depth of one inch. Bring to boiling point and boil for ten minutes. Now add seven pounds of heated sugar, stirring all the time.

Boil the preserve rapidly for twenty minutes, then pour into glasses and seal.

GREENGAGE PRESERVE

Greengages Sugar

Wipe the fruit, and prick the skins with a needle. Put the fruit into a preserving pan with just enough water to cover, set over a gentle fire until it begins to simmer, then skim out the fruit, putting it on a sieve to drain. Add three pounds of sugar to the water in which the greengages were boiled; boil quickly, skimming until the syrup sticks to the spoon; now

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put in the fruit and boil until the syrup bubbles, then pour it all in a large bowl and allow to stand over night.

Drain the syrup from the fruit, let it boil up quickly, pour it over the fruit again, and stand another day, then boil all together for six minutes; pour into jars and seal.

GREEN TOMATO BUTTER

9 lbs. green tomatoes
1 pint (2 cups) vinegar
1 tablespoonful powdered cloves
3 tablespoonfuls powdered cinnamon
1½ tablespoonfuls powdered allspice
½ teaspoonful salt

Wash and dry the tomatoes, then cut out the stem ends but do not peel them. Slice them fine into an enameled pan, then add the vinegar, salt and spices and boil for four hours or until quite thick.

The butter should be stirred often to prevent burning.

Seal in jars.

GREEN TOMATO PRESERVE

12 lbs. green tomatoes
9 lbs. lump sugar
¼ lb. candied citron peel
4 lemons
3 ozs. ginger root
¼ oz. chilies

Wipe the tomatoes, cut them in quarters, place them in a large preserving pan, add the sugar, the

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grated rinds and the strained juice of lemons and let stand for twenty-four hours.

Bruise the ginger, then tie it in a small bag with the chilies, add them to the tomatoes and boil for one and one-half hours or until tender.

Just before the boiling is finished, remove the spice bag and add the peel cut into thin strips.

Divide into jars and seal.

LEMON MARMALADE

3 lbs. lemons Sugar
3½ pints (7 cups) water

Wash the lemons, then pare them and cut the peel into very slender chips. Put the chips in a small saucepan, with two cupfuls of the water, and boil for forty minutes. Now take all the white part from the lemons and cut up the pulp roughly, put it into a preserving pan, with the remainder of the water, and boil one and one-quarter hours. This is counted after it begins to boil. Stir it frequently; then strain it through a jelly bag without pressure. Add the skins and the liquid with them. Now measure the liquid, and for each cupful allow two cupfuls of sugar.

Return to the pan and boil for thirty minutes.

Put into jars and cover for use.

LOGANBERRY JAM

Loganberries Sugar

Crush some loganberries thoroughly, heat them in a

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covered kettle, then simmer gently for thirty minutes. Add one pound of sugar for every pound of fruit, and boil for another thirty minutes.

Loganberries with strawberries are delicious. Take equal quantities of the fruits, then weigh them. Take one pound of sugar for every pound of mixed fruit, and proceed as with the above jam.

Pour into glasses and cover with melted paraffin.

MATRIMONY JAM

2 lbs. apples
2 lbs. plums
2 lbs. pears
5½ lbs. (11 cups) sugar

Pare and core the apples, and stone the plums. Put the stones of the plums and the parings of the apples into a preserving pan with two cupfuls of water. Simmer for thirty minutes and strain.

While this is cooking peel and core the pears. Cut the apples and pears, and have them ready.

Put the strained juice in the preserving pan with the sugar, and when it boils, put in the apples, pears and plums.

Boil for thirty minutes, then pour into glasses and cover.

MEDLEY PRESERVE

1 quart red raspberries
1 quart red currants
1 quart red cherries
1 ripe pineapple
2 large oranges
1 lb. sultana raisins
Sugar

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Wash and stone the cherries, pick and wash the raspberries, stem the currants, pare and shred the pineapple and cut the oranges into small pieces without skinning them. Wash and dry the raisins.

Measure the fruit, put it into a preserving pan over a slow fire and simmer for one hour, stirring often.

Heat as many pounds of sugar as there are pounds of fruit, add to the boiling fruit, and cook to the consistency of marmalade.

Seal in jars.

MINT AND RHUBARB CONSERVE

1 quart chopped mint
1½ quarts rhubarb
1 quart (4 cups) sugar

Wash and dry the rhubarb and cut it into small pieces, then put it into a preserving pan with the sugar and the mint. Cook until thick and put into small jars.

Cover when cold. Serve with meats.

MORELLO CHERRY PRESERVE

Morello cherries
Lump sugar
½ pint (1 cup) currant juice

Pick the cherries when ripe, stem but do not pit. Prick each one with a needle to prevent bursting. For each pound of cherries allow one and one-half pounds of sugar. Roll and crush part of the sugar, sprinkle it over the cherries and let them stand over night.

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In the morning dissolve the rest of the sugar in the currant juice, in a preserving pan over a slow fire. Add the cherries and simmer until they are tender but not broken.

Put the cherries into glasses or jars, boil the syrup until thick, then pour it over the fruit and seal.

MOUNTAIN ASH BERRY JELLY

Ripe mountain ash berries	Water
Sugar	Blackberry juice

Rinse and stem the berries, put them into a preserving pan with just enough water to cover. Boil until soft, strain through a bag or sieve, then put into the pan with one pound of lump sugar to each pint of juice. Boil quickly for thirty minutes, skimming carefully. A little blackberry juice added just before the jelly is ready gives a nice flavor.

Divide into glasses and cover.

Another Method: Strip ripe red mountain ash berries from their stalks, then wash them and put them into a preserving pan, with sufficient water to prevent their burning. Allow one cupful of water to every two pounds of fruit, and simmer, stirring and breaking the berries with a wooden spoon to make the juice flow. When quite soft, turn them into a jelly bag, and allow to run slowly, without squeezing. Weigh the juice, and return it to the pan, with two pounds of

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heated sugar to each two cupfuls of juice, and boil until it "jells."

Seal in glasses.

MULBERRY JELLY

Unripe mulberries Sugar

Use only hard, unripe mulberries, and put these into the preserving pan in the proportions of two pints of cold water to six pints of berries. Let the fruit cook slowly for one hour, then add another quart of cold water, and simmer for another hour. Strain off the juice, and add one pound of heated sugar to each pint of mulberry juice.

Boil up again, and strain into glasses.

Cover with paraffin.

MULBERRY MARMALADE

Mulberries Sugar

Free the berries from stalks and then weigh. For every pound take the same quantity of crushed lump sugar. Arrange the fruit at the bottom of a large flat preserving pan, and then sprinkle the sugar over it. Place the pan over a very slow fire, and cook until a thick syrup is formed, then boil quickly for a few minutes, removing the scum.

Pour into jelly glasses and seal.

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MUSK-MELON BUTTER

12 musk-melons
Sugar
Powdered cinnamon

Wash, peel and seed the melons, then cut them into small pieces and put them into a large porcelain-lined pan. Cover them with cold water and boil until tender.

Drain, then rub them through a colander or fruit press. Measure the purée, add half as much sugar, and cook to a thick butter.

Flavor with powdered cinnamon to taste. A few chopped nut meats may be added, if liked.

Seal in jars.

MUSK-MELON PRESERVE

1 musk-melon
½ lemon
2 sour apples
2 rose geranium leaves
¼ teaspoonful ground cassia buds
⅛ teaspoonful ground cloves
1 tablespoonful chopped preserved ginger
Sugar

Pare the melon, cut it into small pieces and then weigh. Cut the lemon into thin pieces and put it into the preserving pan, then put in the melon, cover with cold water, and stew until tender.

Add the apples pared and cut into small pieces, the spices, geranium leaves and two-thirds the weight of

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the melon in sugar. Boil quickly until the pieces of melon are transparent. Remove the geranium leaves when they begin to fall to pieces.

Seal, while hot, in jars.

ORANGE AND GRAPE JAM

6 oranges
2 lbs. seeded raisins
4 lbs. (8 cups) sugar
6 lbs. ripe grapes

Cut off the thin rinds from the oranges and chop with the raisins. Skin and seed the grapes and then cook until tender, add the skins, cook for fifteen minutes, add sugar, raisins, orange peel, and strained juice from the oranges.

Cook gently until thick, then seal in jars.

ORANGE AND PEACH JAM

4 oranges
1½ lbs. peaches
Sugar

Peel, remove seeds and white portions from the oranges, then nearly cover with boiling water and allow to stand over night.

Wash the peaches, nearly cover with boiling water, and allow to stand over night. In the morning remove the skins and pits.

Put the oranges and the peaches, with the liquor from both, in a preserving pan, and cook for thirty minutes. Then add an equal quantity of heated sugar and boil until thick, stirring frequently.

Pour into glasses and seal.

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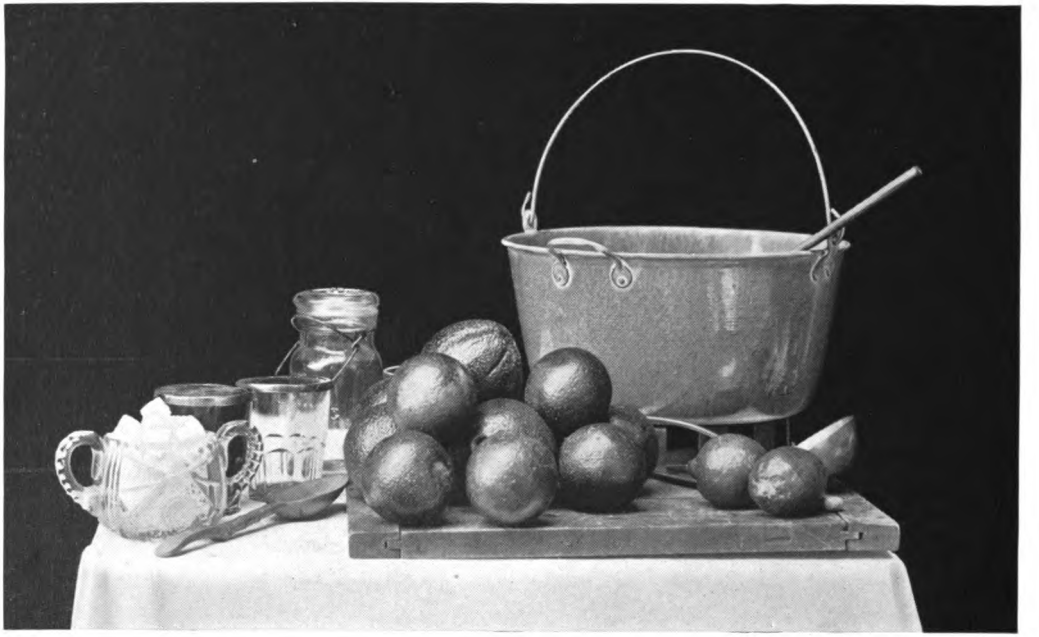

FOR ORANGE MARMALADE

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ORANGE AND PINEAPPLE MARMALADE

6 oranges	4 lbs. (8 cups) sugar
2 pineapples	1½ quarts water

Wash the oranges and soak them in the water over night. Boil them in the same water in the morning until tender, then cut them into small pieces, return them to the pan with the sugar and the pineapples cut fine. Boil the mixture, stirring all the time, until it jellies.

Canned pineapple may be used if the fresh cannot be obtained.

Other Methods: Pare, remove the eyes, then grate the pineapples, preserving the juice. Allow three-fourths of a pound of sugar to each pound of grated fruit. Boil till it jellies, pour into glass jars and seal.

Peel and grate or chop as many pineapples as desired, using a silver fork or knife in the operation. Measure or weigh and allow one pound of sugar to each pound of fruit. Mix well and stand in a cool place over night. In the morning cook one-half hour or until soft enough to put through a coarse sieve. Strain, return to the pan and continue cooking, stirring constantly for one-half hour or longer, until it is a clear amber jelly that will thicken into a paste as it cools.

Put into small jars and seal when cool.

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ORANGE JELLY

2 sweet oranges
10 bitter oranges
1 lemon
Sugar

Wash and wipe the fruit, then cut it up roughly into a basin. Cover with ten quarts of cold water and allow to stand for twenty-four hours. Then boil gently for four hours, and strain over night through a jelly bag. Measure the juice and allow one pound of sugar to each pint of juice. Boil the juice for twenty minutes, then add the sugar which should have been heated and boil briskly for ten minutes.

Pour into jelly glasses and seal.

Another Method: Wash, wipe and grate ten bitter oranges, two sweet oranges and one lemon, cut up roughly into a basin, and put into a preserving pan with just enough cold water to cover and float the fruit from the bottom of the pan. Put on the fire and boil gently for two and one-half hours. Press through a fine sieve or through a fruit press. Measure the juice and allow one pound of sugar for each pint of juice.

Boil the juice and the sugar which has been heated for a few minutes, pour into glasses, and seal.

ORANGE MARMALADE

6 bitter oranges
2 sweet oranges
2 lemons
6 pints (12 cups) water
Sugar

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Wash and dry the oranges and lemons, then cut them into very small pieces, rejecting the seeds. Pour the water over the fruit and allow to stand for twenty-four hours. Boil until tender and let stand for another twenty-four hours. Now measure, and to each pint add two cupfuls of sugar. Boil until clear.

Seal in glasses.

Another Method: Take twelve oranges, three lemons, eight pounds of sugar and three quarts of water. Wash and dry the fruit, then slice it very thin, cutting each slice into four pieces. Reject all the seeds. Pour the water over the fruit and let it stand for twenty-four hours, then boil for two or three hours or until tender. Now add the sugar and boil for one-half hour longer.

Divide into glasses, cover with melted paraffin and seal.

ORANGE MARMALADE WITH HONEY

12 large ripe bitter oranges Sugar
Honey

Cut the oranges into quarters, remove the rinds, seeds, and all the white pith, but be careful to save the juice. Put the pulp and the juice into a porcelain-lined pan with an equal weight of strained honey, and one-third as much sugar as honey; boil until very thick, sweet, and clear.

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PARSLEY JELLY

Parsley
Sugar

Take a quantity of fresh parsley, wash, put in a preserving kettle, and press it down. Cover with cold water, boil gently for thirty minutes, then pour through a jelly bag twice.

Measure the juice and for every pint allow three-fourths of a pound of sugar. Boil the juice for twenty minutes, then add the heated sugar and boil for ten minutes.

Pour into glasses and seal.

PEACH BUTTER

2 lbs. dried peaches
1 can peaches
1½ pints sugar

Cook the dried peaches until tender, mash, rub through a sieve, or press through fruit press; also press through the can of peaches, add the sugar and cook slowly for two hours, being careful that it does not burn.

Pour into sterilized jars and seal.

PEACH JELLY

Peaches
Sugar
Lemons

For peach jelly select peaches not quite ripe enough for eating. Rub off the down with a rough cloth, cut in pieces, saving the pits. Cover with water and

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cook slowly, closely covered, until the fruit is quite soft. Pour into a jelly bag and allow to drip.

When all the juice is extracted, measure, and to every two cupfuls of juice, allow one pound of sugar and the strained juice of one lemon.

Set the sugar in the oven to heat, and place the juice uncovered over the fire. Cook for twenty minutes, add the heated sugar, stir until dissolved, cook for five minutes, then strain into glasses and cover when cold.

Peaches never make a firm jelly that will retain its shape when turned from a mold or glass, but no jelly is more delicious for cake fillings, sauces, puddings or candies.

Another Method: Wash one peck of peaches and wipe them dry. Cut into pieces without peeling, and discard all the pits but eight. Crush these and add to the fruit. Place in the preserving pan, add one quart of water, and cook until tender. Drain, boil syrup again for fifteen minutes, strain and add one tablespoonful of lemon juice for each two cupfuls of juice and an equal amount of heated sugar, then allow to cook for ten minutes.

Test and see if it will jelly; if not, boil two or three minutes longer.

PEAR AND BARBERRY PRESERVES

Barberries **Sugar**
Pears

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Free the barberries from the stems, then weigh them, and make a syrup with the same amount of sugar, allowing one cupful of water to two cupfuls of sugar.

When the syrup is clear put in the barberries and boil for fifty minutes; as soon as the barberries are cooked take them out with a skimmer. Now put as many peeled and quartered pears as there are barberries into the syrup and boil until tender, then take them out and mix with the barberries.

Boil the syrup for thirty minutes longer and pour immediately over the fruit.

Seal.

PEAR AND CRANBERRY MARMALADE

4 quarts pears
2 quarts cranberries
4 lbs. (8 cups) brown sugar

Put the sugar into a preserving pan, add the pears, cored and peeled, and cook until half done, then add the cranberries and cook until thick. This will require twenty minutes.

PINEAPPLE AND APRICOT MARMALADE

4 lbs. apricots
1 large pineapple
Sugar

Wash the apricots well, but do not peel them. Break them in halves, saving ten of the kernels.

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Peel and shred the pineapple, put it into a saucepan and place over a slow fire. When it reaches boiling point, add the apricots and the seed kernels.

Boil very slowly for about one hour, then weigh. Add an equal amount of heated sugar and continue to cook slowly until thick.

Pour into heated glasses, and when cold cover with melted paraffin and lids.

Another Method: Scald and peel ten pounds of apricots, then boil them in their own juice for three-fourths of an hour, add seven pounds of sugar and boil for ten minutes; then add one can of pineapple cut in small pieces, and the strained juice of four lemons, and boil for ten minutes; add one-half cupful of blanched almonds and three blanched and chopped apricot kernels.

PINEAPPLE AND STRAWBERRY CONSERVE

Fresh pineapples
Ripe strawberries
Sugar

Pare and remove the eyes from perfectly ripe, sound pineapples. Cut the pineapples into small pieces and mix them with an equal amount of hulled ripe strawberries. Now add as much sugar as there is fruit and cook until very thick, stirring now and then to prevent burning.

Seal in small glasses.

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PINEAPPLE AND VEGETABLE MARROW JAM

1 can or 1 fresh pineapple
Vegetable marrows
Sugar
Salt

Cut and peel the vegetable marrows, weigh and put into salt water, allowing two tablespoonfuls of salt to one gallon of water, then set in a cool place over night.

Drain, dry them, and cut into pieces about two inches square. Place these in a large earthenware dish, and to each pound of marrow allow three-fourths of a pound of sugar and to three pounds of marrow allow one can of pineapple cut into squares.

Add the pineapple juice and leave for twenty-four hours. Boil till clear. This takes about two hours.

Seal in jars.

PINEAPPLE CONSERVE

Sugar-loaf pineapples
Sugar

Peel the pineapples, remove the eyes, and cut into thick slices, up and down instead of across, in order not to use the hard core; scald in clear water until tender, then add two-thirds cupful of sugar to each cupful of the water in which it was scalded, return to the fire, and when the syrup is cooked down thick, add the fruit, and cook for thirty minutes; pack in jars, and cover with the syrup.

When ready to use, if preferred dry, drain and roll in sugar.

Fruits for conserves should always be just ripe

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and of the best quality; use porcelain-lined pans in their preparation, and either silver or wooden spoons. Granulated sugar is the best for all conserves.

PLUM, APPLE AND PEAR MARMALADE

Plums
Apples
Pears
Sugar

Scald the plums and peel them, cut in two and remove the stones. Then pack in layers alternately with peeled and sliced apples and pears, adding as much sugar as there is of fruit.

Set on the back of the range, and cook very slowly until smooth and thick.

Seal in jars.

PLUM JELLY

Plums
Sugar

Wash and drain the plums, put them in a preserving kettle with just enough cold water to cover them, and let them boil until quite tender, then drain, but do not squeeze, or the jelly will not be clear.

Measure the juice and put it on to boil, put the same amount of sugar in shallow pans in the oven to heat, and when the juice has boiled for twenty minutes, stir in the hot sugar. When the juice boils again pour into scalded jelly glasses set in a dish of hot water.

Seal while hot.

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PRESERVED CANTALOUPES

Yellow cantaloupes or musk-melons	Sugar Water

Select the large yellow variety of cantaloupe or the old-fashioned muskmelons when they are beginning to turn a little yellow in ripening. Peel the thin outer rind, and cut a very thin slice next the seeds; cut the sections in pieces one inch thick, and put them into a preserving pan with six pounds of sugar to ten pounds of fruit. Add one-half gallon of water, cover and boil until the melon becomes clear and transparent.

Remove the cover and boil until the syrup is thick. Seal in jars.

PRESERVED CHERRIES

Morello cherries	Sugar

Stone the cherries, and if morello or pie cherries are used, allow one cupful of sugar to every pound of fruit; if ox-hearts, one-half cupful of sugar to every pound of fruit.

Put the cherries into a preserving kettle, cover them with the sugar and let them stand for two hours, then place over a moderate fire and bring to boiling point.

Skim and seal in jars.

Another Method: Wipe and stone some cherries,

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then cover them with vinegar and allow them to stand over night in a cool place. Next day drain off the vinegar and cherry juice. Put the cherries into a stone crock with alternate layers of sugar, allowing three-fourths of a pound of sugar for every pint of cherries. Cover and keep in a cool place.

Stir with a wooden spoon, gently, so as not to break the fruit, every day for ten days.

Seal in small jars.

The vinegar and cherry juice may be boiled with sugar for a beverage.

PRESERVED CITRON MELONS

Citron melons
Ginger root
Sugar
Seeded raisins
Lemons

Peel off the green rind of the melons, cut them in halves and remove the soft centers. Then cut the fruit into diamonds, strips, or any fancy shapes preferred.

Weigh, and for each six pounds of the prepared fruit allow one quart of water and one-fourth pound of ginger root.

Clean and scrape the root, put all into a preserving kettle and place at the back of the stove, where the mixture will simmer for one and one-half hours.

Meantime make a syrup, using five pounds of sugar for every six pounds of fruit and adding two cupfuls of water to the sugar. Remove the ginger root from

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the citron and, when the sugar is dissolved, pour the syrup over the citron and cook for one-half hour longer. Then skim out the fruit and spread on a platter, letting it stand in the sunshine or in the oven while the raisins and lemons are added to the syrup. Use three lemons and one pound of raisins. The lemons should be sliced thin and the seeds rejected. Cook until a rich, thick syrup results. Return the melon to the syrup, cook for fifteen minutes longer, then divide into jars and seal.

Melon preserve is usually made with the melon cut in dice, but it is far more delicious when grated, and the syrup and flavorings penetrate quicker. Cook the grated citron melon in a rich syrup flavored with grated lemon rind and strained lemon juice. One-half lemon to two cupfuls of sugar is a good allowance.

PRESERVED CUCUMBERS

3 large cucumbers
Sugar
Water
Lemons
Whole ginger

Wash the cucumbers, put them into a strong brine, cover, and set aside for five days. Drain and wash in cold water and put them into a saucepan, cover with salted water, put on the lid, and allow to stand over a slow fire until the cucumbers are thoroughly green, then remove from the fire and let stay in the pan until cold.

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Quarter each cucumber, remove all the pulp and seeds, and allow the pieces to stand in a pan of cold water for two days, changing the water twice a day. To every pound of cucumber allow one pound of sugar, two cupfuls of water, the thinly pared rind of one lemon and two or three pieces of slightly bruised whole ginger. Boil the sugar, water, ginger and lemon rind together for ten minutes, then put in the pieces of cucumber, allowing them to remain for two weeks.

Every two or three days pour off the syrup and reboil it, each time adding a little more sugar, so that at the last a thick, strong syrup is obtained. Be careful always to have the syrup quite cold before pouring it again over the pieces of cucumber. At the end of the two weeks put the cucumbers and syrup into sterilized jars and cover.

PRESERVED CURRANTS WITHOUT COOKING

1 quart currants 1½ lbs. (3 cups) sugar

Stem the currants and crush each berry with a silver fork; then to two cupfuls of crushed currants add three cupfuls of sugar and stir with a wooden spoon until well mixed. Allow to stand for twenty-four hours, stirring frequently, then fill into sterilized glasses and cover.

The preserve will ferment if each berry is not crushed.

Another Method: Press fresh fruit through a fruit

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press or a colander fine enough to take out all the skins and seeds. Add an equal quantity of sugar and stir for thirty minutes with a wooden spoon. Be sure that the sugar is well dissolved, as that is the secret of success. Then pour the mixture into sterilized glasses and set away in a cool, dry place until a thin, sugary crust is formed over the top.

Then cover and keep in a cool place.

PRESERVED GINGER

Green ginger or dried ginger roots — Sugar

Cover the ginger well with water. If it is green soak for thirty minutes, but if the roots are dried allow one hour. Boil the green ginger for thirty minutes and the dried roots for one hour.

Slice the ginger and strain the water.

To one cupful of the water allow three-fourths of a cupful of sugar and boil for thirty minutes or until a rich syrup is formed. Add the sliced ginger and boil until clear.

Seal in jars.

PRESERVED ORANGES

Oranges — Sugar

Wash and dry any number of oranges, grate the outside rinds very slightly, just enough to remove the dark outside skin and break the oil cells. Put the

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whole oranges into a preserving pan filled with very salt water and let soak over night. The water soaks out the oil and the salt toughens the skins. Soak again in fresh water for three hours. Then cut in half and squeeze the juice into a basin.

Boil the orange halves for fifteen minutes in clear water, then drain. Now strain the juice over the oranges, add one-half cupful of sugar to each orange, and boil the halves in the juice until tender.

Seal in jars.

PRESERVED PINEAPPLES

Sugar-loaf pineapples Sugar

Select ripe pineapples. To test the ripeness pull one of the little pines sharply. If it comes out easily, the fruit is in the right condition for preserving. It is best to put up pineapples in a moderately heavy syrup. A good proportion is three-fourths of a pound of sugar to a pound of fruit measured after it has been peeled and cut into little pieces or shredded with a silver fork. As fast as the fruit is prepared, put it into a large stone jar, layer by layer, with three-fourths of its weight in sugar.

When all the pineapples are finished put a cover on the jar and let it stand in a cool place until the next morning. By that time the juice will have dissolved the sugar and a clear syrup will cover the fruit.

Put the pineapple and the syrup into a preserving

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kettle, bring slowly to boiling point, skim and simmer until tender, then can at once.

Time required in the cooking may vary from ten to thirty minutes, according to the ripeness of the fruit.

PRESERVED RASPBERRIES

Raspberries Sugar
Water

Pick over the raspberries carefully and put them into clean jars. Allow cold water to run on to them, and rinse by turning the jar upside down and allowing the water to run out twice.

Lay the glass cover on the top of the jars, set on a dry tin, or on asbestos mats, in a moderate oven, and allow to heat through thoroughly. The oven must not be too hot, or the berries will cook too much and spoil in shape.

Have ready a syrup made by boiling two cupfuls of water with two cupfuls of sugar for twenty minutes, pour it into the jars, cover at once, and when cool brush around the rubber rings with melted paraffin.

PRESERVING FRUIT WITHOUT HEAT

Strawberries or peaches Sugar

Prepare the fruit, and pack into sterilized jars as tightly as possible without crushing it. When the jars are about one-half full, fill up all the crevices

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with sugar, then fill the jars to the tops with fruit and add all the sugar that can be shaken into them.

Cover with rubbers and tops and bury the jars in the ground.

The earth should be three inches above the tops of the jars.

Allow to remain in the ground for three months before using.

PRUNE AND ORANGE JAM

Prunes
Oranges
Sugar

Wash some prunes thoroughly in both hot and cold water, then cut from the pits. Put the meat through a food chopper and to each cupful of chopped prunes take one cupful of cut orange. Add the grated rinds of one-half of the oranges used. Add one tablespoonful of sugar to each cupful of orange, and to two cupfuls of prunes add one-half cupful of water.

Stir well together, stand in a saucepan at the back of the range, and let the jam simmer until thick.

Seal in jelly glasses.

PRUNE BUTTER

4 lbs. prunes
4 lbs. (8 cups) sugar
1 lemon

Wash the prunes thoroughly, soak them in cold water over night, then simmer until tender, remove

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the stones and rub through a sieve or press through a fruit press. Add the grated rind, the strained juice of the lemon and the sugar and cook until thick.

Seal in jars.

PRUNE MARMALADE

2½ lbs. prunes
6 large apples
½ lb. (1 cup) sugar
1 lemon
1 orange

Select fine prunes, then wash and soak them in water over night. Steam or stew them gently until tender, using enough water to cover. Set aside until cool enough to handle; remove the pits.

Return to the pan, add the apples, pared, cored and sliced, the sugar, the strained juices of the orange and lemon, and cook to a marmalade, stirring occasionally that the mixture may be smooth.

Put into glasses or jars and cover at once.

PUMPKIN BUTTER

5 lbs. pumpkin
6 lbs. (12 cups) sugar
6 lemons
2 tablespoonfuls ground ginger
2 tablespoonfuls ground cinnamon

Peel and cut fine the pumpkin, add the ginger, cinnamon and sugar and allow to stand over night.

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Chop the lemons and cook till tender in a very little water, then add to other ingredients and boil until the pumpkin is transparent.

Seal in jars.

PUMPKIN MARMALADE

1 medium sized pumpkin
2 lemons
1 orange
3 ozs. ginger root
1 teaspoonful tartaric acid
Sugar

Peel and slice the pumpkin, then cut it into very small strips. Remove the seeds. Take two measures of pumpkin to one of sugar. Put the pumpkin and sugar into a preserving pan, add the orange and lemon rinds, cut into the smallest pieces, then bruise the ginger, put it into a muslin bag and add it. Let stand over night, then in the morning set on the stove and cook until thick. The tartaric acid is added about thirty minutes before the marmalade is ready.

Cover and seal.

QUINCE AND PUMPKIN PRESERVE

18 quinces
Pumpkin
Sugar

Peel, quarter and remove the cores from the quinces. Weigh and put into a preserving pan, cover with water and cook slowly until tender. Take the same quantity of pumpkin, which has been peeled and cut into pieces about the same size as the quince quarters.

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Scald well and drain. Now add to the quince its weight in sugar, the well-drained pumpkin, and the juice of the skins and the cores of the quinces, which have been well cooked in water and strained. Cook slowly until thick.

Seal in jars.

QUINCE BUTTER

Quinces Sugar
Apples

Wash and rub the fuzz from the quinces, then peel and core, reserving the seeds and the parings. Cover them with water, simmer thirty minutes, then strain through a fine sieve or drip bag.

Put the small pieces of sliced quince in this, adding a little more water if necessary. Cook gently until nearly soft, then add about the same amount of good cooking apples, peeled and cored.

Their cores and parings can be cooked with those of the quinces.

When the quinces and apples are sufficiently soft, force them through a fruit press, adding a little water if too stiff to mash through easily. Cook this mixture, stirring frequently with a wooden spoon, until quite thick, then add half its bulk in granulated sugar, and cook slowly for one and one-half hours.

Turn into jars and seal.

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QUINCE JELLY

Quinces
Sugar
Water

In making quince jelly, cover the parings and the cores from the quinces with cold water, adding as many more whole quinces cut in small pieces, without paring, as are needed.

Simmer for several hours, adding more water as it cooks away. While the use of the seeds darkens the jelly somewhat, they contain so much of the pectose, or jellying principle, that most housekeepers prefer to use them. When reduced to a soft pulp, pour into a jelly bag and let drain over night. In the morning, boil the juice for twenty minutes, while the sugar, pound for pound, is heating in the oven.

At the end of twenty minutes, turn the sugar in with the juice, stir until dissolved, remove the spoon, cook for five minutes longer, then turn into glasses and seal when cold.

QUINCE PRESERVES

15 large ripe quinces
1 peck sweet apples
5 lbs. (10 cups) sugar
1 pint (2 cups) water

Wipe the quinces and the apples. Pare and quarter the apples, pare and core the quinces, cut them into eighths and place the fruit in a preserving pan in alternate layers with the sugar; add the water and allow to stand over night.

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In the morning place the pan over the fire and cook until the fruit is tender and the syrup clear.

Seal in jars.

RASPBERRY AND APPLE JAM

2 lbs. raspberries
4 lbs. apples
3 lbs. lump sugar
1 pint (2 cups) water

Peel and core the apples, cut them in thin slices, and put them into a preserving pan with the sugar and the water. Place on the fire, bring to boiling point and boil for fifteen minutes; then remove to the side of the range and let simmer. Pick the raspberries, add them and let the jam simmer until it jellies.

Seal in glasses.

RASPBERRY JAM

Ripe raspberries
White currants
Sugar

Pick off the stalks and set aside half the raspberries, choosing the best, the remainder, with one-half pound of white currants to each pound of berries, crush in a cloth so as to get out all the juice. Put the juice in a porcelain-lined pan with three-fourths of a pound of sugar to every pound of juice and allow the same quantity for every remaining pound of berries.

Boil the sugar and juice for twenty minutes, skimming carefully, then put in the whole fruit and boil for ten minutes longer, testing a little on a saucer.

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For Rhubarb and Fig Marmalade

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Divide into sterilized jars and cover with melted paraffin.

Another Method: Take two cupfuls of red currant juice and place it in a preserving pan with seven pounds of sugar. Bring to boiling point, stirring steadily all the time. As soon as the syrup boils add six pounds of picked ripe raspberries and continue to boil for twenty minutes.

RASPBERRY JELLY

Raspberries Sugar

Pick and weigh the raspberries, place them in a large covered jar, stand the jar in a saucepan of boiling water, and cook gently for one hour, then strain through a fruit press or strainer.

Measure the juice and to each pint allow three-fourths of a pound of sugar. Boil for twenty minutes, then add the heated sugar and boil for five minutes longer.

Pour into glasses and seal.

RHUBARB AND FIG MARMALADE

4 lbs. rhubarb
2 lbs. dried figs
3 lbs. lump sugar
2 ozs. almonds
1 lemon

Wash and dry the rhubarb, cut into inch pieces and cook it for fifteen minutes with one-half cupful

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of water. Wash and dry the figs, blanch the almonds, and pass both through a food chopper.

Add the sugar and boil all together for thirty minutes. Add the strained lemon juice, pour into jars, and seal when cold.

Another Method: Wash and dry one pound of figs and three pounds of rhubarb, then cut them into small pieces and put them into a basin with three pounds of sugar, the grated rind and strained juice of one lemon. Mix and allow to stand over night. Put into a preserving pan and simmer for thirty minutes.

Seal while hot.

RHUBARB AND GINGER PRESERVE NO. 1

4 lbs. rhubarb
4 lbs. (8 cups) sugar
½ lb. candied lemon peel
½ lb. preserved ginger
1 gill (½ cup) water

Choose firm, red stalks of rhubarb; wash and dry well with a cloth. Cut in six inch lengths and lay them on platters to dry for two days. Chop the lemon peel and ginger and put them into a preserving pan with sugar and water. Boil for five minutes, then add rhubarb and let boil for thirty minutes, stirring as little as possible.

Seal in glasses.

RHUBARB AND GINGER PRESERVE NO. 2

Rhubarb
Ginger
Sugar

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Rhubarb and ginger preserve is delicious. To every three pounds of rhubarb allow one-half pound of preserved ginger and two pounds of sugar. Wash and dry the rhubarb and cut it into pieces. Put these with the chopped ginger into an earthenware jar, add the sugar and set aside for two days.

Then pour off the liquid thus obtained into a preserving pan and boil gently for ten minutes. Add the rhubarb and ginger, and boil, not too quickly, for fifteen minutes.

The rhubarb should be weighed after it has been cut up.

Seal in jars.

RHUBARB AND PRUNE CONSERVE

4 lbs. rhubarb
2 lbs. prunes
3 lemons
4 lbs. sugar

Wash the prunes, then cover them with water and allow to soak for twenty-four hours. Wash, dry, and cut the rhubarb into small pieces, and sprinkle over it one pound of the sugar. Now place the prunes, the water in which they were soaked, and the rhubarb, into a preserving pan.

Wash the lemons, cut them in quarters, add, and simmer for one hour. Add the remainder of the sugar and boil for one-half hour longer.

Remove the lemons and seal the conserve in glasses.

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RHUBARB AND STRAWBERRY PRESERVE

2 quarts rhubarb
1 pint (2 cups) strawberries
1 lb. (2 cups) sugar
1 pinch baking soda

Wash and dry the rhubarb, cut in small pieces, then stew it in a little water, and when almost done add the strawberries. Cook for three minutes, then add sugar and soda.

Seal in glasses.

If rhubarb jelly refuses to "jell" it is wise to add a little tartaric acid or the white rind of an orange.

RHUBARB BUTTER

1 gallon rhubarb
1 lb. raisins
3 oranges
1 lemon
2 lbs. (4 cups) sugar

Chop the rhubarb, raisins, oranges and lemon, put into a preserving kettle with the sugar, and cook for one hour or until the butter is nearly smooth.

Pour into jars and seal.

(PIEPLANT) RHUBARB MARMALADE

4 lbs. rhubarb
1 gill (½ cup) water
5 lemons
6 lbs. (12 cups) sugar
¾ lb. blanched chopped almonds
1 oz. bottle ginger extract

Wash and dry the rhubarb and cut in small pieces, add water, chopped rinds of lemons, and boil twenty

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minutes. Now add the sugar, almonds, and ginger extract, and boil rapidly until clear.

It takes from fifteen to twenty minutes. Put into jars and seal.

Another Method: Cut two pounds of rhubarb into small pieces, add one and one-half pounds sugar, rinds and pulp of six oranges and one lemon and put into a preserving pan. Boil down until the mass is thick and smooth, stirring frequently.

RIPE TOMATO CONSERVE

Ripe tomatoes Lemons
Sugar

Peel the tomatoes, press them and throw away as much as possible of the seeds and juice.

To seven pounds of the firm fruit add five pounds of sugar, and cook slowly together for about two hours. Just before it is done, add four washed lemons cut up fine. Reject the seeds.

Skim out the tomatoes and boil down the syrup.

When thick pour it over the fruit and seal in sterilized jars.

ROSE HIP JELLY

Rose hips Sugar

Gather the hips when they are red and plump, then wash and dry them. Cut them in halves length-

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wise with a sharp penknife, and remove the pips and little hairs.

Weigh the skins and put them into a preserving pan with just enough water to keep them from burning. Cover and cook until tender, then strain without pressure

Measure the liquid and boil it for ten minutes, then add two cupfuls of sugar to each pint of juice and boil until the syrup jellies on a spoon.

If preferred, the sugar, water and fruit may be cooked together until the hips are soft. It is then strained.

Another Method: Stew the prepared hips in a little water until tender. Weigh them and take the same weight of vegetable marrow, cut in small pieces; add nearly the combined weight of both in lump sugar, and boil for thirty minutes

Seal in small glasses.

ROSE LEAF CONSERVE

Rose leaves	Water or rose water
Sugar	Orange flower water

Cut the roses when in full bloom, pull out the petals, and spread on a tray to dry. Make a syrup with two pounds of lump sugar and as little water or rose water as possible

Weigh two pounds of dried rose leaves, wash them for a minute in boiling water; then drain and dry,

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and add them to the syrup with two tablespoonfuls of orange flower water; cook until thick, then pour into small jars and seal.

Or the rose leaves may be put into a porcelain-lined pan with just enough water to cover them, covered and cooked slowly until tender, when the sugar may be added and all boiled gently until a syrup is formed.

These leaves make attractive decorations for icings and candies, and they are also a delightful addition to cake batter, puddings, sauces and mince meat.

SACCHARINE MARMALADE

3 lbs. bitter oranges
3 quarts water
2 lemons
6 lbs. (12 cups) sugar
Saccharine
½ tablespoonful powdered gelatine

Pare the oranges as thinly as possible, cut the peel into small shreds, and tie these shreds up loosely in a muslin bag.

Quarter the peeled oranges, and squeeze out the juice, reserving this. Now boil the pulp and the shreds very slowly in the water until the liquid is reduced to three pints. Strain and put back into the preserving pan with the juice, grated rinds and strained juice of the lemons, the shreds of the oranges, the gelatine and the sugar, or its equivalent in saccharine, simmer very slowly for thirty minutes, by

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which time it should be fairly sweet and transparent.

It must be remembered when using saccharine as a substitute for sugar that it is three hundred times as sweet as the latter, so that it is absolutely essential to measure it carefully and dissolve it thoroughly; twenty-six grains of saccharine are equivalent to one pound of sugar, and it is usually sold in tabloids weighing as nearly as possible two grains, so that thirteen of these tabloids go to one pound of sugar. When sold in powder it is usually accompanied by a small measure, which when filled level represents two grains. If not thoroughly dissolved there will be tiny atoms of the most nauseating sweetness through the marmalade. The gelatine is added to give body and stiffness to the preserve. Saccharine with the addition of the gelatine can be substituted for sugar in many cases.

SCOTCH MARMALADE

12 firm oranges
6 ripe lemons
Sugar

Wash and dry the oranges and lemons, then slice them as thin as possible, removing the seeds. Put them into a preserving pan with three pints of cold water to every pound of fruit. Let stand for twenty-four hours, then boil until tender and let stand for another twenty-four hours.

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Add one and one-fourth pounds of sugar to every pound of boiled fruit, and boil until the chips are transparent and the syrup will jelly.

Remove from the fire and when cold put into glasses and cover with paraffin.

Another Method: Nine bitter oranges, four lemons, three sweet oranges, four quarts of water, eight pounds of crushed lump sugar, and one wineglassful of brandy. Cut across the grain of the oranges and the lemons as finely as possible, place in a deep crock, add the water, and allow to stand for forty-eight hours, then add the sugar and boil for one hour, adding the brandy when nearly done.

SPICED CRANBERRIES

5 lbs. cranberries
3½ lbs. (7 cups) brown sugar
1 pint (2 cups) vinegar
1 tablespoonful ground cinnamon
1 tablespoonful ground allspice
1 tablespoonful ground cloves
½ tablespoonful ground ginger

Boil the sugar, vinegar and spices for twenty minutes, then add the cranberries and boil slowly for two hours.

Seal in jars.

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SPICED CURRANTS

5 lbs. stemmed currants
4 lbs. (8 cups) sugar
1 pint (2 cups) vinegar
1 tablespoonful powdered cinnamon
1 tablespoonful powdered ginger
1 tablespoonful powdered allspice
1 tablespoonful powdered cloves

Put the currants, sugar, vinegar and spices into a preserving kettle, allow to boil, then simmer gently for forty minutes.

Pour into glasses and seal.

SPICED FIGS

Figs
½ pint (1 cup) vinegar
4 sticks cinnamon
1 tablespoonful cloves
1 teaspoonful allspice
1¼ lbs. (2½ cups) brown sugar
1 teaspoonful mace

For the spiced figs, buy the loose figs rather than those which have been pressed, though the latter may be used. If the dried figs are used soak them over night in water, then drain.

Boil the vinegar and sugar until thick, add the cinnamon broken in small pieces, cloves, allspice, and mace, then add the figs, allow to simmer slowly for one and one-fourth hours, pour into jars, and seal.

Spiced Fruits: To eight pounds of fruit allow four

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pounds of sugar, one pint of good vinegar, one tablespoonful of ground cinnamon, one tablespoonful of ground allspice, one tablespoonful of ground ginger, one teaspoonful of ground mace, one teaspoonful of ground cloves, one tablespoonful of grated nutmeg and six crushed bay leaves; mix the spices, put them in four muslin bags and tie them loosely. Boil the sugar and the vinegar for five minutes, add the spices and the fruit and cook until the fruit is tender. Soft fruit must not remain long on the fire. Remove from the fire and cool.

Next morning lift the fruit with a skimmer and put it into glass or stone jars. Boil the syrup, pour it over the fruit and let cool; do this for nine mornings. This recipe will answer for pears, peaches, apples, currants, apricots, watermelon rind, citron melon and cantaloupes.

SPICED GRAPES

Grapes	Cloves
Brown sugar	Mace
Powdered cinnamon	Vinegar

Remove the skins from the grapes. To five quarts of skins add three pounds of brown sugar, two tablespoonfuls of powdered cinnamon, one tablespoonful powdered cloves, one tablespoonful powdered mace and one cupful of vinegar, and cook slowly one and one-half hours; then mash through a sieve or press

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through fruit press. Remove any seeds from the pulps, add one-half cupful of vinegar, put into a preserving kettle, cook until soft, and add to rest of mixture.

Seal in jars.

SPICED PEACHES

7 lbs. peaches
1 pint (2 cups) vinegar
3 lbs. (6 cups) sugar
½ oz. cloves
2 ozs. broken cinnamon
½ oz. allspice

Scald the vinegar, sugar and spices, then pour over the peaches. Allow to stand for twenty-four hours, drain off, scald again, and pour over the fruit, then let stand again for twenty-four hours.

Boil all together until the peaches are tender, then put the peaches into jars.

Boil the syrup until thickened, then pour over the fruit and seal.

SPICED QUINCES

7 lbs. quinces
4 lbs. (8 cups) sugar
1 pint (2 cups) vinegar
½ oz. ginger root
1 teaspoonful ground cloves
2 teaspoonfuls ground allspice
2 teaspoonfuls ground cinnamon
½ teaspoonful ground mace

Pare and core the quinces. Put the vinegar and sugar on to boil. Mix spices and divide into four parts. Put each into a little square of muslin, tie

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tightly, then throw them in with sugar and vinegar. When mixture is hot add quinces; bring all to boiling point, remove from fire and turn carefully into stone jar.

Stand in cool place over night.

Next morning drain all the liquor from the quinces into preserving kettle; stand it over moderate fire, and when boiling hot pour it back in jar over quinces.

Next day drain and heat again as before; do this for nine consecutive days; the last time boil the liquor down until there is just sufficient to cover fruit.

Add the fruit to it; bring the whole to a boil, divide into jars and seal

SPICED RHUBARB

Rhubarb
Onions
1 pint (2 cups) vinegar
1 pint (2 cups) brown sugar
1 teaspoonful salt
1 teaspoonful ground ginger
1 teaspoonful ground cinnamon
1 teaspoonful ground cloves
1 teaspoonful ground allspice
½ teaspoonful grated nutmeg

Wash some rhubarb, peel it if necessary, and cut it in pieces.

Measure five quarts and stew till soft in a little water, then add one cupful of chopped onions, vinegar, sugar, salt and spices.

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Boil all together till fairly thick, stirring occasionally to prevent burning.

Put into jars and seal.

STRAWBERRY BAR-LE-DUC

Perfect strawberries Sugar

Three things are indispensable in making strawberry bar-le-duc. The first is strong, steady sunshine, the second, hot platters or plates, the third plenty of window-glass.

The fruit should be of good flavor, the sugar pure. To every pound of fruit allow three cupfuls of sugar. Heat the sugar on plates in the oven, taking care not to let it melt or get too brown. It should be as hot as possible without melting.

Spread a thin layer of hot sugar over the bottoms of hot platters or deep plates, then a layer of fruit and then another layer of sugar.

Cover the platters with a clean sheet of window-glass and place outdoors in the hot sun or in a sunny window. If the fruit is outdoors it must be brought in when the sun sets and put in a dry place indoors.

Return to the sun in the morning. In a few days the fruit will grow plump and firm and the syrup almost a jelly.

Pack in tumblers and seal.

If the syrup is not thick, boil until clear and thickened, then pour in the glasses over the fruit.

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STRAWBERRY CONSERVE

1 quart ripe strawberries	2 oranges
½ lb. seeded raisins	½ lb. chopped walnut meats
1 lemon	1 quart sugar

Wash and drain the strawberries, then put them into a preserving kettle with the raisins, sugar, grated rinds and pulp of the lemon and oranges. Cook slowly for thirty minutes, then add the walnuts and cook for ten minutes longer.

Put into tumblers and cover with melted paraffin.

Peaches, plums, grapes and cranberries may be used in place of strawberries.

STRAWBERRY JAM

Strawberries	Red currant juice
Lump sugar	Water

Take equal weights of strawberries and broken lump sugar, and to every four pounds of strawberries add two cupfuls of red currant juice and one cupful of water. When currant juice cannot be procured, dissolved red currant jelly may be used. Sieve the sugar until one-half its weight is free from lumps.

Place the strawberries, which should be dry and not overripe, on a dish, in layers, with the powdered part of the sugar, and allow to stand for twenty-four hours. On the following morning put the remainder of the sugar, red currant juice and the water into a

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preserving pan, stir until the sugar is dissolved, bring gently to boiling point and then simmer for thirty minutes, or until the syrup runs from the spoon in a thread.

Put in the fruit, bring slowly to boiling point, turning the fruit over gently from time to time, and boil until the syrup quickly stiffens on a cold saucer.

Pour into jelly glasses and seal.

STRAWBERRY JELLY

Underripe strawberries Sugar

Use firm, perfect, slightly underripe fruit. Put into a preserving pan and let stand on the back of the range until the juice may be pressed out. Strain, and to each pint of juice allow one pound of sugar. Boil the juice for twenty minutes, add the sugar, which should have been heated in the oven, and boil for fifteen minutes longer.

Seal when cold.

STRAWBERRY PRESERVES

Dark red firm strawberries Sugar

Hull the berries, place them on a sieve, sprinkle with water to remove the grit, and then allow to drain. Measure two and one-half cupfuls of berries. Put two cupfuls of sugar and one-half cupful of water into a saucepan and bring to boiling point, then add the berries and allow them to heat through. Boil

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quickly for ten minutes, shaking the pan from side to side but do not stir with a spoon.

Remove from the fire, and, with a sterilized spoon or fork, lift the berries into glasses, filling them three-fourths full. Boil the syrup for five minutes longer, then pour over the berries, filling up the glasses nearly full.

Allow to stand for some time, or until the berries have settled; then fill up with any of the left-over syrup.

Cover with melted paraffin and glass covers.

SWEET POTATO BUTTER

10 lbs. mashed sweet potatoes
5 lbs. (10 cups) sugar
2½ pints (5 cups) water
Seasonings to taste

Boil the sweet potatoes until ready, then skin and mash them. Bring the sugar and water to boiling point and boil for fifteen minutes, add the mashed potatoes and simmer for three hours.

Flavor or season to taste.

Divide into jars, cover, and seal.

SUN PRESERVED CHERRIES

Tart cherries
Sugar

Pit and weigh some moderately tart cherries, and for each pound take seven-eighths pound of sugar. Put the cherries and sugar in layers in a large pre-

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serving kettle and allow to stand for ten minutes. Cook only three quarts of the fruit at a time.

Bring quickly to boil, then boil for five minutes. Pour into large platters and place out-of-doors in a hot sun for nine hours.

Divide into glass jars and cover with melted paraffin.

SUN PRESERVED STRAWBERRIES

2 lbs. ripe strawberries
1 lb. (2 cups) sugar
½ pint (1 cup) water

Wash and pick the berries carefully. Boil the sugar and water together for eight minutes; drop in the strawberries and boil for two minutes. Remove from the fire, and spread the berries one layer thick in large platters.

Cover with netting and place out in the sun for three or four days until the syrup is thick. Bring in doors at night.

Put into sterilized jars, cover with melted paraffin, and seal.

Strawberries preserved in this manner retain their original shape, color and flavor.

Another Method: Put six cupfuls of granulated sugar and one pint of boiling water into a preserving kettle. Stir until the sugar is dissolved, heat to boiling point, let boil rapidly, without stirring, until the syrup will spin a thread when dropped from a

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fork. Pick, wash, drain, and hull sound, ripe strawberries; weigh three pounds. Heat to the boiling point, and let simmer for twenty minutes. Pour out on large clean platters, cover with glass, and let stand in the sun for three days, turning the fruit over three times each day. The platters should be moved from time to time, that the direct rays of the sun may fall upon the fruit. Fill glasses to overflowing and seal.

TANGERINE MARMALADE

24 tangerines
2 lemons
Sugar

Wash and dry the tangerines and lemons, then put them into an enameled pan with sufficient water to float them, and let them boil until the rinds are soft enough to pierce with a needle; then drain them.

Quarter the oranges, remove the pips, let them soak in two cupfuls of water for twelve hours, and cut up the peel very fine, having removed all the pulp and mashed it up.

Put the sugar into a preserving pan, allowing double the weight of the fruit in sugar, add the water from the pips and the strained lemon juice, and boil to a thick syrup; then add the pulp and rinds, and boil till the syrup jellies, which will take from twenty-five to thirty-five minutes.

Seal in glasses.

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TOMATO GINGER PRESERVES

Slightly underripe tomatoes — Ginger root
Alum — Sugar

Select large round tomatoes. Wash them in cold water and then cut in halves at right angles to the stems. Remove the seeds and throw tomato halves into alum water, allowing one ounce of alum to one-half gallon of water.

Weigh the tomatoes, allow as many pints of water as there are pounds, and one ounce of bruised ginger root to each pint of water; boil the ginger and water together until quite strong, then add one pound of granulated sugar for each pound of tomatoes and boil to a syrup.

Now add the tomatoes and cook gently for two hours, or until the fruit is rather dark. Remove the tomatoes and turn them into jars, boiling down the syrup until it is quite thick before pouring it over them; place a small piece of the ginger on the top of each jar and seal at once.

TOMATO JELLY

Ripe tomatoes — Sugar

Choose ripe, sound tomatoes, quarter them, and place them in a preserving pan over a bright fire until the juice runs freely; then strain and measure and for each pint of juice allow one pound of sugar.

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Put the juice into a clean preserving pan and boil for thirty minutes, then add the sugar, which should be heated, and boil for ten minutes.

Pour into glasses and seal.

TOMATO MARMALADE

1 quart ripe tomatoes
2 lbs. (4 cups) sugar
1 lemon
2 oranges

Cut the peel of the lemon and oranges into small strips, then boil in a little water until tender and drain. Put the lemon and orange pulp into a preserving pan, add the sugar and the tomatoes peeled and cut into small pieces. Now add the peels and cook for two hours, stirring frequently.

The marmalade should be quite thick and the peel transparent.

Seal in small jars.

Yellow tomatoes make a beautiful marmalade.

Another Method: Tomato marmalade has the charm of novelty to commend it. Peel, quarter and remove the seeds from seven pounds of tomatoes. Slice rather small, and put into a basin with four cupfuls of water to stand all night.

Boil the seeds and skins with three cupfuls of water and the rinds and strained juice of two lemons, or if lemon flavoring is not liked, cloves, ginger or cinnamon might be substituted.

Strain through a jelly bag. Next day put this

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juice, with the water off the tomatoes, in a preserving pan, and allow to boil fast for ten minutes. Add the tomatoes, boil till tender, but not pulpy, then add seven pounds of lump sugar, and allow all to boil till it will set—about fifteen minutes.

Divide into sterilized jars and seal.

TO PRESERVE FRUITS WITH HONEY

Fruit	Water
Sugar	Honey

Make a rich syrup, allowing one-half cupful of sugar and one-fourth pound of honey to each one and one-half pints of water. This is just sufficient for one quart jar.

Boil the syrup down one-third and skim carefully. While the syrup is boiling, rinse the jar inside and outside with hot water, pack the whole fruit in the jars, fasten the lids part way, set in a rack, then put at the back of the range where they will keep hot.

When the syrup is ready pour it over the fruit and seal.

VEGETABLE MARROW JAM

3 lbs. vegetable marrow	1 oz. ground ginger
3 lbs. lump sugar	2 lemons

Peel the vegetable marrow and remove the pips. Cut into pieces about two inches long and weigh. Put into a preserving pan, add the strained lemon

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juice and lemon rinds cut very thin, the sugar and the ginger.

Boil until clear, which should take about an hour.

Seal in glasses.

Another Method: Take six pounds of vegetable marrow, three chilies, two ounces of ginger root, two lemons and three-fourths of a pound of sugar to each pound of marrow. After peeling and removing the seeds of the marrow, cut it into small pieces.

Put the marrow and sugar into a preserving pan, and allow it to stand for twelve hours before boiling, then add the ginger (well bruised), the chilies tied in a muslin bag, the lemon rinds and the strained juice of the lemons. Boil the jam from three to four hours, and when done, remove the muslin bag and the lemon rinds.

Seal in jars.

VEGETABLE MARROW MARMALADE

Vegetable marrows	Lemons
Green ginger	Red pepper
Sugar	Brown sugar

To each pound of pared and seeded marrow allow one ounce of green ginger, grated or chopped fine, one pound of granulated sugar, the pared yellow rinds of two lemons cut into shreds and a few grains of red pepper.

Make a syrup with one pound of brown sugar and one cupful of water.

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Chop the pared marrow and cover it with the brown sugar syrup. Let stand for two days, then drain off the syrup, which may be used again for the same purpose.

Make a heavy syrup with the granulated sugar, lemon rind, strained lemon juice, red pepper and ginger, allowing one-fourth of a cupful of water for each pound of sugar. Add the marrow and simmer slowly and steadily until it is clear and cooked to a marmalade.

Seal in small glasses.

WILD GRAPE AND ELDERBERRY JELLY

Wild grapes
Elderberries
Sugar

Add four pints of green grape juice and pulp to eight pints of elderberry juice. Strain them and add one pound of sugar to each pint of juice. Boil for twenty minutes or until the liquid jellies.

Pour into sterilized jelly glasses and cover when cold.

WILD GRAPE BUTTER

Wild grapes
Apples
Sugar

Pick the wild grapes after the frost has ripened them. Stem, mash, and mix them with an equal quantity of stewed and mashed apples. Press the mixture

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through a fruit press, add half as much sugar as there is pulp and cook until thick, being careful that it does not burn.

Turn into stone jars and cover.

Another Method: Boil skins of five pounds of grapes until tender. Cook pulps until soft, then strain; add the skins, three pounds of sugar, two teaspoonfuls of powdered cloves, two teaspoonfuls of powdered allspice, one-half teaspoonful of powdered cinnamon, one-half teaspoonful of powdered ginger and one pint of vinegar and boil until thick.

WILD GRAPE JELLY

Wild grapes Sugar

Pick the grapes as soon as they begin to change color. Crush the fruit and cook until very tender and broken. Turn into a jelly bag and let it drain over night.

In the morning boil the juice for thirty minutes, skimming frequently. Allow six cupfuls of sugar to two quarts of the juice, add it and boil until liquid jellies.

Divide into glasses and seal.

WINEBERRY JELLY

Wineberries Sugar

Pick the berries and put them without water in the inner section of a double boiler. In the outer

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section put cold water and set on the fire until the berries are heated and soft. Mash and strain and boil the juice for twenty minutes, then add an equal quantity of heated sugar, stir until dissolved, and bring quickly to a boil.

Pour at once into hot jelly glasses and seal.

YELLOW TOMATO PRESERVE

Yellow tomatoes
Sugar
Preserved ginger
Crystallized citron peel
Lemons

Tomato preserves made from the yellow tomato are excellent.

Use two cupfuls of sugar for each pound of tomatoes. Wash the tomatoes, plunge them in boiling water, allow them to remain for an instant then drain and remove the skins.

Place the tomatoes in an earthenware jar, add the sugar, cover the jar and allow the contents to stand over night.

In the morning drain off the syrup and boil it for five minutes, skimming it frequently. Add the tomatoes; and for each pound of tomatoes add two ounces of chopped preserved ginger, two ounces of chopped crystallized citron peel and two thinly sliced seeded lemons.

Simmer until the tomatoes are thoroughly cooked.

Seal in sterilized jars.

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Another Method: Yellow tomatoes with an equal quantity of grated pineapple make an excellent preserve. Scald, peel and weigh the tomatoes, and to each pound use two cupfuls of sugar. Put the tomatoes, sugar and pineapple into a porcelain-lined pan and simmer for three hours.

Divide into sterilized tumblers or jars and cover with melted paraffin.

BRANDIED APRICOTS

Apricots Brandy
Sugar

Wipe off the down from the fruit, and prick each apricot to the stone with a needle. Put them into a saucepan, and scald with boiling water. Cover for five minutes, then take them out to drain and dry.

To one dozen large apricots allow two cupfuls of sugar. Make a clear syrup, composed of one gill of water to every pound of sugar, and one white of egg. Put in the apricots, and let the fruit and syrup come to a boil. Remove from the fire, and allow the fruit to remain in the syrup until next day. In the morning take out the apricots and set the pan over the fire. When it has boiled for five minutes put in the apricots, and let the whole boil for five minutes longer. Then take out the fruit and allow it to become cold. Boil down the syrup to one-half its original quantity, taking care that it does not

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boil long enough to congeal or to become thick. Put the apricots into a glass jar, and pour the syrup over them.

Fill up the jar with the best brandy, and seal at once.

BRANDIED CHERRIES

Cherries	Coriander seeds
Brandy	Anise seeds
Cloves	A rich sugar syrup

Select large ripe cherries, let the stems remain on, make a small hole with a large needle at the ends opposite to the stems, put them into cold water, then drain and place in clean jars.

Pour over them a rich syrup of boiling sugar and allow to remain for one day in this, then drain this off entirely and boil it again, adding two cupfuls of the syrup to two pints of the best brandy.

Pour this over the fruit, and on the top of each jar place a muslin bag containing one-fourth of an ounce of cloves, one-half ounce of coriander seeds and one-half ounce of anise seeds.

Cork up tightly and expose to the sun for four weeks, then remove the spice bags, cork again and shake the jars so that all of the aromatic flavor will be imparted to the syrup.

When taking out the cherries for use be careful to cork the mouth of the jar in order to exclude the air.

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BRANDIED GREEN GAGES

12 lbs. green gages
8 lbs. (16 cups) sugar
1 pint (2 cups) water
6 pints (12 cups) brandy

Choose large, fine specimens of the fruit. Rinse them in cold water, then drain and with a needle stick each one around the stem.

Boil the sugar and water together till a clear syrup is formed, removing the scum. Drop in the gages and boil for two minutes.

Remove the saucepan from the fire, pour its contents into a large earthenware bowl, cover tightly, and let stand for forty-eight hours. Remove the gages from the syrup, return it to the kettle, place over the fire, and allow to boil until it will form a soft ball when tested in cold water, or 240° by the thermometer.

Remove from the fire and add the brandy. Pack the gages evenly in sterilized glass jars. Fill them to overflowing with the syrup, then cover at once.

The green gages will be ready in six weeks.

BRANDIED PEACHES

Peaches
Sugar
Brandy

Make a syrup of eight cupfuls of sugar and two pints of water. Let it come to boiling point, then cook for eight minutes, and add four pounds of peeled peaches. Cook for five minutes longer, then skim

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out the peaches and pack them in sterilized glass jars. Boil the syrup until it thickens, add two cupfuls of brandy, and pour at once into the jars.

Cover and seal.

Pears may be brandied in the same way.

AMBROSIA OR TUTTI FRUTTI

1 pint (2 cups) brandy
Various ripe fruits
Sugar

Put the brandy into a large stone jar, and add the various fruits as they come in season. To each quart of fruit add the same quantity of sugar; then stir the mixture with a wooden spoon each day until all the fruits have been added.

Raspberries, oranges, currants, cherries, strawberries, bananas, pears, plums, apricots, peaches, pineapples and apples are the best fruits to use.

Apricots, peaches, pineapples, apples, bananas, pears and plums should be cut in small pieces.

Keep covered with a cloth and a tight fitting cover.

This ambrosia is delicious to serve with ice creams, frozen puddings, sauces, cornstarch puddings and jellies.

CANDIED CHERRIES

Cherries
Sugar
Pinch cream of tartar
Water

Stone ripe cherries, saving any juice.

Put into a saucepan one pint of water and two

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cupfuls of sugar, and stir until the sugar is dissolved, then add cream of tartar and boil until it forms a thick syrup, skim, add the cherries and cook slowly until tender. Drain well, then place on platters to dry, or in baking tins lined with white paper and dry in a slow oven, changing the paper quite often.

When free from moisture, pack in boxes which have been lined with waxed paper, placing waxed paper between each layer of fruit, and sprinkling well with sugar. Put on the cover of the box, then wrap the box securely in paper and put away in a dry place.

These are delicious served by themselves, or used in candies, puddings, cakes and sauces.

CANDIED GRAPE-FRUIT PEEL

Grape-fruit peel
1½ cups (¾ lb.) salt
1¾ lbs. (3½ cups) sugar
¾ pint (1½ cups) water

Wash and dry a few grape-fruit peels, then cut them with scissors or a sharp knife into strips. Measure two quarts of the rinds, mix with the salt and allow to stand for twenty-four hours. Drain and rinse in cold water, then cover with fresh water, simmer for four hours, and drain once more.

Put the sugar and water into a large saucepan and boil to a thick syrup or to 230° F.; now add the peels and simmer until the syrup is almost absorbed. Be careful not to burn.

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Set aside to cool slightly, then remove the rinds with a silver fork on to a platter of granulated sugar and roll them about in it.

Drop them on to waxed paper to dry.

CANDIED ORANGE PEEL

1 lb. orange peel
3 pints (6 cups) water
2 lbs. (4 cups) sugar
½ teaspoonful powdered ginger

Soak the peels in salted water, changing each night for five nights. Slice into strips and boil in the sugar, water and powdered ginger until the syrup is thick. Remove from the fire, beat well, and spread the candied peel on buttered sheets of paper. Allow the sugared syrup to form a hard crust on each piece.

These should be curled up and crisp when thoroughly dry.

Pack in boxes between waxed paper.

CANDIED PEARS

Pears
Sugar
Water

Peel, core and halve the pears. Have ready and boiling a thick syrup made with one cupful of water to each two cupfuls of sugar. Drop the pears in this and let them cook until tender, but not broken. Remove from the fire and let them stand as they are for two days. Then remove and drain the pears, and sprinkle sugar over each piece separately.

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Dry them slowly in the sun or in a very moderate oven with the door partly open.

Pack in jars and cover.

CANDIED PLUMS

2 lbs. plums
1 lb. (2 cups) sugar
1 pint (2 cups) water

Drop the plums, which must be large and perfect, in boiling water and cook for ten minutes, then drain thoroughly.

Make a syrup with the sugar and water and when it forms a soft ball put in the plums. Remove from the fire and let it stand over night in a slow oven, turning the fruit occasionally. Repeat this operation four times, each time skimming out the fruit and letting the syrup just come to a boil. The fifth time make a new syrup, as in the first place, and when it boils and stands the test put the fruit in again.

As soon as the syrup is cool, dip out the fruit and place in a pan to harden and candy, keeping it at a temperature of 65 degrees.

When sufficiently candied place in boxes between layers of waxed paper.

CANDIED PINEAPPLE

Pineapples
Sugar

Peel and cut pineapples in rather thick slices, remove the cores and cut the slices in halves, giving

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them a crescent shape. Allow one cupful of water to each pound of pineapple and cook slowly until tender and clear. Remove the fruit and add to the water a pound of sugar for each pound of fruit. Boil the syrup down one-third, then put in the fruit and cook until it is transparent.

Again carefully remove the slices, spread on platters and set in the sun. Cook the syrup down to a candy stage and pour over the fruit slices.

Let dry and pack away in wide glass jars with dry sugar or brandied papers between each layer.

Seal.

PUMPKIN CHIPS

Good high colored sweet pumpkins
Sugar
Lemons
Ginger

Peel and halve the pumpkins, take out the seeds and cut into thick chips. For each pound of pumpkin allow two cupfuls of sugar and one-half cupful of lemon juice.

Put the chips into a deep earthenware dish and sprinkle over each layer a layer of sugar. Pour the lemon juice over the whole.

Let it remain for a day, then boil together, allowing one cupful of water to each three pounds of pumpkin, one tablespoonful of bruised ginger tied in muslin bags, and the shredded peels of the lemons.

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When the pumpkin becomes tender turn the whole into a stone jar and set away in a cool place for one week.

At the end of that time pour the syrup off the chips, boil down until rich and thick, then pour over the pumpkin and seal.

This makes a delicious sweetmeat.

QUINCE CHIPS

Quinces Sugar

Pare, quarter and core ripe quinces, cut each quarter into thin slices, weigh, and to each pound allow one pound of sugar. Put the quince chips into a preserving pan, cover with boiling water, and boil quickly for ten minutes, then drain.

Put the chips back into the pan with the sugar; add one cupful of water, cover and stand on the back part of the range where the sugar will melt slowly and cook the quinces until they are dark red and transparent.

Lift each piece with a skimmer and place on waxed paper, on a sieve, to dry.

When dry, roll in granulated sugar and pack away in boxes with waxed paper between each layer.

STRIPED JELLY

Striped jelly is very popular at parties where refreshments a little out of the ordinary are desired.

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Place a dark jelly, such as strawberry, in the bottom of a glass jar to the depth of one-half inch. Allow this to cool; it may even stand for a few weeks if necessary. Then pour on top of it a red jelly, such as currant jelly, and continue this process with as many shades as desired until the jar is full. Seal.

TO BOTTLE FRUIT WITHOUT SUGAR

Ripe damsons or plums	Tapers
Sealing wax or paraffin	New soft corks or lids

Take as many quarts of fruit as are required. The fruit should be ripe, but not overripe. It must be carefully selected, and handled as little as possible. Remove the stalks, and reject any fruit that has the skin broken.

The bottles must be spotlessly clean and absolutely dry.

When all is in readiness, light a taper and let it burn in the bottle for a few seconds—to exhaust the air; then pack the fruit quickly in. Cork or cover the bottle, and proceed with the others.

When all are filled, stand them in a very cool oven for several hours, until the fruit has shrunk away one-fourth part. Take the bottles out of the oven, press the corks well in, or adjust the lids.

If corks are used run hot sealing wax or melted paraffin over them. Store the bottles in a cool place.

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PICKLING

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FOR PICKLED BEETS

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PICKLES, SWEET AND SOUR

"Peter Piper picked a peck of pickled peppers"

A famous old authority in cooking tells us that pickles have been called the "Sponges of Vinegar." The prejudice against pickles is fast disappearing. Formerly they were regarded as the most indigestible fare in the whole culinary realm. As fare they certainly are not particularly easy of digestion; but the work of pickles is to stimulate the appetite. In this they succeed admirably, and the fact must not be overlooked that vinegar exerts a solvent action on meat and vegetable fibers, so that pickles are really more digestible than the raw vegetables of which they are made.

Pickles, sweet or sour, are the easiest things to serve to relieve the monotony of an otherwise tasteless meal.

The chief points to keep in mind in putting up pickles are these: Choose vegetables that are whole and sound and not overripe, and clean them by rubbing with a damp cloth, then with a dry one, rather than by washing, unless they are to be boiled and dried; the presence of water, or even the use of a

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wet spoon, may spoil the pickle afterwards, preventing it from keeping.

The vinegar, sugar and spices employed should be the best of their kind.

In stirring or taking pickles from a jar use a spoon of horn, wood or silver, since these materials are not acted upon by acetic acid.

Do not use any vessel or utensil made of metal either in making or storing, as the brine and vinegar may corrode these and form a poisonous deposit on them, which will pass into the pickle. Boil the vinegar in an enameled saucepan, in a stoneware utensil, or in a good unglazed stew jar, setting it in either a large saucepan of boiling water or on the stove.

Store the pickles in glass vessels, stoneware jars, or unglazed earthenware. The glaze which is used inside earthenware jars usually contains lead, which is dissolved by the vinegar.

The vinegar should be pure cider vinegar, if possible.

Manufactured vinegar contains chemicals that will attack the pickles and soften them, or else allow other forces to destroy the material. Vinegar that is too strong will "eat" the pickles and if too weak it fails to "pickle." There are two other things that may soften the materials; leaving too long in a strong brine, when the fiber is softened; heating too long in vinegar, when the material is really cooked.

The heating should be carried on only long enough

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to cause the flavor to strike in. There are a few exceptions in the case of pickles made up of a variety of materials all of which are to blend into one flavor. If the vinegar loses its strength, pour it off and cover the pickles with new vinegar that has been freshly scalded. If white specks appear, drain off and rescald the same vinegar.

A few nasturtium leaves or some tiny pieces of horseradish give life to the vinegar and prevent mold. Grape leaves are also excellent to spread over the pickles before closing the jars.

It is better to seal pickles, like fruit, in usable quantities. A well fitted lid should be used for each jar, or, failing that, it is a good plan to place several layers of clean muslin over the jar and then insert a cork. If a tin cover must be used, cover the inside first with melted paraffin.

If a large jar is used for keeping the pickles, there is danger that they will not stay under the vinegar. To avoid this, invert a saucer or plate inside the jar, and weight it down with a clean stone. Never use a metal weight. A little nut of alum may be added to crisp the pickles, but it should be very small in proportion to the quantity, or it will give a disagreeable flavor. If alum is added to the pickles put up for sale each bottle or jar must be marked to that effect, in accordance with the pure food law.

Pickles should be examined often, and if any soft

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ones appear, they should be removed. To make pickles green put them in a porcelain-lined pan, cover with cold vinegar, set over a moderate fire and heat slowly until they become very green.

To make the brine used for pickling add salt to fresh water until an egg that is fresh enough to sink to the bottom in fresh water will rise to the top in the brine. The brine may be made of hot or cold water, but should be cold when the pickles are put in, if they are to remain in the brine for some time. Twenty-four hours is the time usually given for this bath. There is great latitude, however, in carrying out this rule. The pickles may remain in the brine for months. They should be examined often, to make sure that the brine is not too strong which causes them to soften. If left for a long time, soak in fresh water till the extra saltiness disappears before putting into the vinegar. This precaution is also necessary when one has been forced to defer the pickling for even a few days; in this way one is sometimes enabled to gather material, bit by bit. Most kinds of fruits make fine sweet pickles, especially cherries, plums, peaches, pears, apples and grapes, and also many of the vegetables. Use only the firm ripe fruit for pickling since it should remain as whole as possible to be attractive. Sweet pickles are never so bright a green when put up as are the best of the sour ones. The reason is that the sugar prevents it. Any good

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pure vinegar may be used for sweet pickles. Tie the spices to be used in muslin or cheesecloth bags before adding to the vinegar.

Pickles should be kept in a cool, dry place.

As a rule, alum is not to be recommended in food. It is helpful, however, in such things as pickled watermelon rind and green tomato sweet pickle. It extracts the water and when used in a very small quantity tends to make the pickles crisp instead of flabby.

APPLE AND SPANISH ONION PICKLE

2 lbs. cooking apples	Ginger
2 lbs. Spanish onions	Cinnamon
Chilies	Allspice
Vinegar	Mace

Core, pare and slice thinly the apples, pare and slice onions and fill jars with alternate layers of each.

Between each layer put chilies and spices to taste.

Fill jars with cold vinegar and seal down.

BARBERRY PICKLE

Barberries	Vinegar

Soak large bunches of barberries in salt and water for several hours. Remove from the water and pour scalding vinegar over them; spice or not according to taste.

They are pretty for garnishing salads.

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BEET AND CABBAGE PICKLE

1 quart cooked beets
1 quart raw cabbage
1 tablespoonful salt
1 lb. (2 cups) sugar
1 teaspoonful pepper
½ pint (1 cup) grated horseradish
Vinegar

Chop the beets and the cabbage fine, add the salt, sugar, horseradish and pepper.

Cover with cold vinegar and seal in jars.

This is delicious with meats.

BEET AND SPANISH ONION PICKLE

Beets
Spanish onions
Horseradish
Vinegar
Salt
Allspice
Whole peppers
Mace
Ginger
Cinnamon

Wash the beets carefully, and boil them in plenty of boiling, salted water until tender, drain and remove the skins, then cut into thin slices. Peel and cut the onions into thin slices, put alternate layers of beets and onions into jars; and add a few pieces of shredded horseradish.

Boil vinegar, with salt and spices to taste, for fifteen minutes. Strain into the jars, covering well the beets and onions, and leave to cool.

Seal down. Keep in a cool place.

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BLACKBERRY PICKLE

4½ lbs. ripe blackberries	1¼ pints (2½ cups) vinegar
¾ lb. lump sugar	2 inches cinnamon stick
1½ lbs. (3 cups) granulated sugar	12 cloves
Few slices horseradish	1 small piece whole ginger

Tie the spices in a muslin bag, then put them into the vinegar in an enameled saucepan and boil for twenty minutes, keeping the lid on. Pick and wash the berries, drain, and bring them to the boil with the lump sugar. Draw to the side of the stove, stir in the granulated sugar, previously heated in the oven, and add vinegar and spices.

Simmer from twenty to thirty minutes, taking special care not to break the fruit, then place the berries in an unglazed stone jar, and cover them to the depth of fully an inch with the liquor reduced to a thick, rich syrup.

Place the horseradish on the top.

This pickle is excellent for serving with game, roast and grilled meats.

CARROT PICKLES

Large carrots	½ pint (1 cup) water
¼ lb. (½ cup) sugar	6 cloves
½ pint (1 cup) vinegar	1 inch cinnamon

Scrape the carrots, cut them in thick slices and boil in plenty of boiling salted water until tender. There should be two quarts of sliced carrots.

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Put the vinegar and water into a saucepan, add sugar and spices, and simmer for ten minutes. Now add the carrots and cook for ten minutes longer.

Bottle and seal.

CELERY PICKLE

36 stalks celery
2 heads white cabbage
12 large green peppers
12 large red peppers
24 small white onions
6 large onions
Salt
Vinegar
½ lb. ground mustard
½ pint (1 cup) olive oil
½ lb. (1 cup) sugar
½ oz. powdered mace
½ oz. powdered ginger
½ oz. mustard seeds
1 tablespoonful turmeric

Cut the celery into very small pieces; shred the cabbage and the peppers. Scald the green peppers in vinegar. Put these ingredients into a large basin, add the small onions and the large onions sliced. Pack in a large earthenware jar with alternate layers of salt. Put a plate with a heavy weight on it on the top and let it remain for three days; then drain thoroughly.

Make a dressing by mixing the ground mustard with the olive oil, add the sugar, mace, ginger, mustard seeds and turmeric. Mix this dressing well through the vegetables and add sufficient hot vinegar to cover. Keep the pickle in the jar in a cool place for one week, then fill jars with it, adding more vinegar.

Seal.

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CHERRY OLIVES OR SALTED CHERRIES

1 quart large dark red cherries
1 tablespoonful salt
¼ pint (½ cup) vinegar

Wash the cherries, leaving on the stems, and place in a quart jar. Dissolve the salt in the vinegar and add to the cherries, then fill the jar with cold water and seal immediately. Nothing is heated.

Allow to stand for four months before opening.

These are as good as olives and much less expensive.

CHOW CHOW NO. 1

½ bushel green tomatoes
12 onions
12 green peppers
Vinegar
2 lbs. (4 cups) sugar
2 tablespoonfuls powdered cinnamon
1 tablespoonful powdered allspice
½ teaspoonful powdered cloves
2 peppercorns
2 ozs. (½ cup) mustard
1 pint (2 cups) horseradish
Salt

Chop together the tomatoes, onions and peppers. Sprinkle the mixture with salt and let it stand over night. In the morning drain it well, cover it with vinegar, boil it slowly for one hour, drain again and pack tightly in a jar.

Mix together the sugar, cinnamon, allspice, cloves, peppercorns, mustard, horseradish and sufficient

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vinegar to cover the other ingredients well. Heat this mixture, and, when it becomes boiling hot, pour it over the mixture in the jar.

Cover with a cloth and several thicknesses of paper.

CHOW CHOW NO. 2

1 quart green tomatoes
1 quart small onions
1 cauliflower
3 large green peppers
3 large red peppers
1 quart small cucumbers
Salt
1 lb. (2 cups) brown sugar
2 teaspoonfuls celery seeds
1 quart vinegar
2 ozs. (½ cup) mustard
2 ozs. (½ cup) flour
¼ oz. turmeric
1 teaspoonful powdered cloves
1 teaspoonful powdered allspice

Wash the cauliflower and divide it into small pieces, cut the peppers and tomatoes into small chunks and leave the onions whole. Make a brine with one-half teacupful of salt to each two quarts of water and lay vegetables in it for twenty-four hours. Boil in this brine for fifteen minutes then drain. Mix together the sugar, cloves, allspice, celery seeds, turmeric and vinegar and bring them to boiling point. Mix the flour and mustard together and rub them smooth with a little extra vinegar, add to the boiling vinegar, and stir and cook until thick. Now add the vegetables and let them come just to boiling point.

Bottle and seal.

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CORN PICKLE

2 quarts green corn
2 quarts beans
2 quarts chopped cabbage
2 quarts chopped cucumbers
1 quart chopped green peppers
2 quarts chopped green tomatoes
2 ozs. mustard seeds
2 ozs. celery seeds
2 lbs. (4 cups) sugar
2 quarts (8 cups) vinegar
Salt to taste

Cook the vegetables separately till they begin to get tender, then drain. Put all together with the other ingredients into a saucepan and cook for one and one-half hours.

Seal in jars.

The beans may be either fresh or dried.

Another Method: Put into a saucepan ten cupfuls of sweet corn cut from the cob, add ten cupfuls of chopped cabbage, five chopped green peppers, four cupfuls of vinegar, three cupfuls of sugar, two tablespoonfuls of salt and one-fourth pound of ground mustard and cook until the corn is tender.

CUCUMBER PICKLES

1 peck good gherkins
1 quart pickling onions
1 large red pepper
2 large green peppers
Cider vinegar
1 tablespoonful whole cloves
1 tablespoonful whole allspices
2 tablespoonfuls mustard seeds
2 tablespoonfuls celery seeds
1 oz. crushed cinnamon stick
2 lbs. (4 cups) brown sugar

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Wash the gherkins and peel the onions, cover them with a brine and allow to stand for twenty-four hours. Drain but do not rinse. Seed and chop the peppers. Pack the gherkins in clean jars or crocks, mixing the chopped peppers with them. To each quart of pickles allow two cupfuls of cider vinegar.

Put the vinegar, sugar and spices into a saucepan, bring them to boiling point and boil for five minutes. Pour hot over the pickles. Keep the jars standing in a warm place for twenty-four hours, adding hot vinegar as it is needed to cover shrinkage.

Seal and do not use for two months.

CUCUMBER PICKLES NO. 2

300 small cucumbers
6 small red peppers
2½ lbs. (5 cups) brown sugar
1 oz. celery seeds
1 oz. white mustard seeds
1 oz. black mustard seeds
1 oz. juniper berries
6 small onions
Vinegar

Wash and drain the cucumbers, cover them with a strong brine and let stand for three days. Put the brine on cold. Drain off the brine, then take half vinegar and half water, heat them to boiling point and pour over the pickles. Next day pour this liquid off the pickles and reheat it; do this for three days. Now throw away this liquid; take fresh vinegar and add the sliced onions, sliced peppers and sugar and bring them to boiling point.

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Sprinkle a portion of the seeds over the cucumbers; tie the remainder in little cheesecloth bags, and place these on the top of the pickles. Pour the hot vinegar over the cucumbers and seeds and keep in earthenware jars unsealed.

DILL PICKLES

Cucumbers	Whole peppers
Salt	Dill seed
Grape leaves	A few slices rye bread

Wash medium sized cucumbers; put a layer of salt in a pickle crock, then a layer of grape leaves, next a layer of cucumbers packed tightly. Sprinkle with salt and lay in two or three whole peppers and a sprinkling of dill seeds. Repeat until the cucumbers are used, having the top layer of dill, grape leaves and a few slices of rye bread. A few cherry leaves and grape vine tendrils will give a little variety to the flavor.

Cover with cold water, weight down with a plate and a stone, tie a paper over the crock, and leave for twelve days, when the pickles will be ready to eat.

Another Method: Use cucumbers from six to eight inches in length. Wash and wipe carefully and arrange in layers in a large earthenware jar or a keg without a head, placing between each layer a small red pepper cut in pieces, a large bunch of dill seed on the stalk, and a layer of clean grape leaves.

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Proceed in this way until all of the cucumbers have been used. Add two pounds of salt to three gallons of water, boil and skim, replacing the water that evaporates so as to retain the same quantity. Pour over the cucumbers in the keg. Spread over the top of the cucumbers more dill, a layer of clean cabbage leaves and a clean cloth. Cover with a plate and heavy stone and leave for three weeks. The cloth over the top must be taken off and washed now and then.

The pickles should be transparent with a mild sub-acid flavor.

EGGPLANT PICKLE

6 eggplants
Chopped onions
2½ lbs. (5 cups) sugar
¾ pint (1½cups) vinegar
½ pint (1 cup) water
½ teaspoonful allspice
½ teaspoonful cloves
½ teaspoonful whole white peppers
1 inch cinnamon stick

Peel and chop the eggplants, adding chopped onion in proportion of one-third. Cover with slightly boiling salted water, boil quickly for five minutes; drain, cover with cold water, and drain again.

Tie the spices in a muslin bag and put them into an enameled pan with the vinegar, sugar, and water, and bring to a boil. Add the eggplant and onion and simmer until the syrup is thick and the vegetables tender; remove the spice bag; fill into heated jars and seal.

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GREEN TOMATO AND RAISIN SWEET PICKLE

1 peck green tomatoes
½ pint (1 cup) salt
2 quarts cider vinegar
2 lbs. (4 cups) brown sugar
2 lbs. Sultana raisins
2 tablespoonfuls whole cloves
2 tablespoonfuls whole allspice

Wash and dry the tomatoes, then slice them and sprinkle with the salt. Let them stand over night, then drain and put them into a porcelain-lined pan. Now add the vinegar, sugar, raisins and spices and boil for one hour.

Seal in jars.

Another Method: Twenty-four green tomatoes, twelve pickled limes and four pounds of sugar. Remove the seeds from the limes, and chop both the limes and the tomatoes rather coarsely, then add the sugar and boil slowly until thick.

Put into small sterilized jars or glasses and when cold cover with melted paraffin.

GREEN TOMATO PICKLE

1 peck green tomatoes
6 green peppers
2 red peppers
4 onions
½ lb. (1 cup) salt
Vinegar
4 ozs. white mustard seeds
½ lb. (1 cup) brown sugar
1 oz. cloves
1 oz. whole peppers
1 oz. allspice
1 oz. celery seeds
1 oz. stick cinnamon
½ oz. mace

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Slice the tomatoes, peppers and onions and sprinkle the salt over them, allow to stand over night, then drain.

In the morning put the tomatoes, peppers and onions into a porcelain-lined kettle and cover with vinegar, add the sugar and the spices and allow to boil until clear.

Pour into jars and seal.

Keep for four weeks before eating.

Another Method: Wash tomatoes, then slice them into a stone jar, put a two-inch layer of tomatoes, and sprinkle over it ground spices, one tablespoonful of grated horseradish, two seeded and chopped green peppers, then put another layer of tomatoes and continue until the jar is full, pour molasses over all, cover, and set away to sour.

HORSERADISH PICKLE

Horseradish
Vinegar
6 chilies
6 whole peppers
Small piece of ginger root

Clean and scrape horseradish into stone jars. Boil sufficient vinegar to cover, add the chilies, peppers and ginger root. Pour over the horseradish and cork down tightly.

This will be ready for use in fourteen days.

Serve with hot or cold meats.

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INDIA PICKLES

6 green tomatoes
2 ripe tomatoes
2 green peppers
2 red peppers
1 doz. medium sized cucumbers
½ lb. (1 cup) salt
2 onions
1 pint (2 cups) vinegar
½ pint (1 cup) water
Spices

Remove the seeds from the peppers and the tomatoes. Slice the tomatoes and the cucumbers, and chop the peppers and onions fine; sprinkle with the salt and let stand for twenty-four hours. Drain the vegetables, pour the vinegar and water over them, bring slowly to a boil and drain again.

Make a smooth paste as follows: Mix three tablespoonfuls of sugar, one teaspoonful of powdered cinnamon, one teaspoonful of turmeric, one-fourth teaspoonful of powdered cloves, one-fourth teaspoonful of powdered allspice, with a little cold vinegar; bring one pint of vinegar to boiling point, add two tablespoonfuls of chopped mint, two tablespoonfuls of white mustard seeds, the spices and then the vegetables and let cook for twenty minutes, stirring constantly.

Pour into glass jars and seal at once.

JAPANESE PICKLE

12 pickled limes
12 tomatoes
3 lbs. (6 cups) sugar

Wipe the tomatoes, force through a food chopper,

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then put them with the pickled limes into a preserving pan, add the sugar and cook slowly for three hours.

Divide into small jars and seal at once.

The seeds of the limes must be rejected.

To pickle limes, wash thoroughly, put them in an earthenware jar, cover with salt and water. Allow to stand for four days, they will then be ready for use.

LEMON PICKLE

Small lemons
Mixed pickling spices
Vinegar

Wash and wipe the lemons, then take off the rind as thinly as possible. The rinds may be used in puddings, jellies or lemonade.

Place the lemons in a jar and cover them with fine salt. Leave them for ten days until they feel soft. Wipe off a little of the salt and place the lemons in a clean jar.

Allow one ounce of mixed pickling spices to each quart of boiling vinegar. Tie the spices in a small muslin bag and boil them with the vinegar for ten minutes. Pour the vinegar over the lemons while still boiling. It must completely cover them.

Put the bag of spice in the jar; cover the pickle and make it as air-tight as possible.

The lemons will be ready for use in three months and they are delicious served with veal.

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MARYLAND PICKLE

2 quarts ripe peeled tomatoes
2 quarts peeled green tomatoes
1 large head cabbage
12 medium sized onions
3 red peppers
4 ozs. (½ cup) salt
1 lb. (2 cups) brown sugar
1 gill (½ cup) yellow mustard seeds
1 gill (½ cup) grated horseradish
4 chopped stalks celery
Vinegar

Chop fine the tomatoes, cabbage, onions and red peppers. Add the salt and let stand over night. In the morning, drain, and add the sugar, seeds, horseradish, celery and enough vinegar to make wet and sour.

Boil for forty minutes, then seal while hot in glass jars.

MIXED PICKLES

2 quarts green tomatoes
2 quarts red tomatoes
1 quart small onions
1 cauliflower
3 green peppers
3 red peppers
1 cabbage
2 tablespoonfuls mustard
1 teaspoonful turmeric
¾ lb. (1½ cups) sugar
Salt
Water
¼ lb. (1 cup) flour
2 quarts boiling vinegar
1 quart cucumbers

Slice the tomatoes and peppers, peel and slice onions and cucumbers, chop cabbage, and separate the cauliflower. Put all into a brine, using one-half cupful of salt to five quarts of water and allow to

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stand for twenty-four hours. Drain thoroughly and steam until tender.

Mix together the spices, sugar and flour and add enough water to make a paste. Add to boiling vinegar and one pint of water and cook until very thick. Add the vegetables and mix well.

Put into jars and seal.

MUSTARD PICKLE

1 large cauliflower
1 quart small button onions
Vinegar
¼ lb. (1 cup) flour
6 tablespoonfuls ground mustard
1 tablespoonful turmeric
¾ lb. (1½ cups) sugar
4 quarts water
1 pint (2 cups) salt

Peel the onions and divide the cauliflower into flowerets. Make a brine with the water and the salt, then pour it over the vegetables and allow to stand for twenty-four hours. Now heat to almost boiling point and drain.

Mix the flour, mustard and turmeric in a saucepan with enough cold vinegar to make a smooth paste, then add the sugar and sufficient vinegar to make two quarts in all.

Boil this mixture till thick, stirring all the time, then add the vegetables and boil until well heated through.

Divide into sterilized jars and cover.

Another Method: Slice two quarts of skinned

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tomatoes and boil for five minutes, then drain, add one quart of whole small onions, one quart of small cucumbers, one cauliflower, broken into flowerets, one green and red pepper sliced and without seeds. Pour boiling salted water over all and stand for twenty-four hours. Drain again and cover with boiling vinegar. Let this remain three days, drain, cover with one quart of vinegar, two cupfuls of brown sugar, two tablespoonfuls of dry mustard and one cupful of flour. Heat all together until the mixture thickens.

NASTURTIUM PICKLE

Nasturtium seedpods Spices
Vinegar

Nasturtium seedpods make a delicious pickle and also serve admirably as a substitute for capers. An ordinary plot of nasturtium, if allowed to go to seed, will supply a generous number of the pods. They should be gathered when good sized but green, and should not be cut close to the plant, but with a little stem.

Let stand in strong brine for forty-eight hours, then rinse thoroughly. Cover with clear cold water and let stand over night.

Drain and pack the pods in dry, small-sized bottles.

Into a preserving kettle put some vinegar and spice, allowing one blade of mace, one bay leaf,

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twelve whole white peppers and one teaspoonful of sugar for each pint.

Heat these ingredients to the boiling point. In the meantime heat the bottles in which the pods have been packed, and fill up with the hot vinegar, seal air-tight and store in a cool place for four months before using.

OLIVE OIL PICKLES

1 peck large gherkins
1 quart large pickling onions
1 oz. celery seeds
1 oz. mustard seeds
1 oz. white peppercorns
Cider vinegar
Olive oil

Wash and slice the cucumbers and onions, and allow to stand in brine for twelve hours. Drain well and pack down in clean, air-tight jars. For each jar allow two cupfuls of cider vinegar and one-half cupful of olive oil.

Mix the vinegar and spices together and boil for five minutes. Allow to cool and add the olive oil, mixing well. Pour over the cucumbers, being careful to have the spices evenly mixed. If there is not sufficient vinegar to cover the pickles, add sufficient cold vinegar.

Another Method: One hundred small cucumbers, one quart of small white onions, one-half cupful of celery seeds, one-fourth cupful of black peppercorns, one-half cupful of whole mustard seeds, four sliced red peppers, one cupful of olive oil and one tablespoonful of pulverized alum. Slice the cucumbers, put

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them in layers in a jar with salt and let them remain for three hours. Drain and wash. Mix the cucumbers with all the other ingredients in a large basin, taking care that the oil and spices are thoroughly mixed through the pickles.

Pack in jars and cover with cold vinegar. Tie paper across the top.

OLIVE PLUMS

Green plums
Baking soda
Water

Gather green plums before they begin to change color. Wash them, and put them into a weak brine for twenty-four hours. Drain, and put them into another brine, adding one teaspoonful of baking soda to each gallon of water. Bring to a boil, when the plums will turn to an olive-green color.

Pack at once in sterilized jars, fill to overflowing with the boiling brine and seal at once.

Let stand for eight weeks before using.

PEPPER HASH MANGOES

2 pints (4 cups) chopped cabbage
1½ pints (3 cups) chopped onions
2 pints (4 cups) chopped sweet green peppers with seeds
3¼ ozs. (⅓ cup) salt
1 gill (½ cup) mustard seeds
¾ lb. (1½ cups) brown sugar
Vinegar
Some sweet yellow peppers

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Cover the cabbage, onions and green peppers with the salt and allow to stand over night.

In the morning drain off the water and add the mustard seeds, sugar and sufficient cold vinegar to cover.

Seal in sterilized jars.

When wanted for mangoes, take some sweet yellow peppers that have been pickled in vinegar, and stuff them with the above pepper hash.

These mangoes are delicious with roast meats.

PICCALILLI

- 1 peck green tomatoes
- 1 quart large gherkins
- 2 green peppers
- 4 onions
- 2 quarts cider vinegar
- ½ lb. (1 cup) salt
- ½ lb. (1 cup) sugar
- 1 tablespoonful peppercorns
- 1 tablespoonful celery seeds
- 1 tablespoonful mustard seeds
- 1 teaspoonful whole cloves

Chop the tomatoes, gherkins, peppers and onions, mix with the salt and set aside for twelve hours. Drain well, then press to get out all superfluous liquid.

Heat the vinegar, sugar and spices, add the chopped pickles and bring to boiling point.

Pack in clean jars and seal while hot.

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PICKLED ARTICHOKES

Young artichokes
Vinegar
Ginger
Mace
Nutmeg

Gather the young artichokes as soon as they are formed, throw them into boiling brine, and let boil for two minutes. Drain them.

When cold and dry put them into jars, and cover with vinegar previously boiled, and seasoned to taste with ginger, mace and nutmeg.

Seal.

PICKLED BANANAS

8 bananas
2 lbs. (4 cups) sugar
½ pint (1 cup) vinegar
1 teaspoonful powdered mace
1 teaspoonful powdered cinnamon
½ teaspoonful powdered cloves

Tie the spices in a clean cloth and boil them with the vinegar and sugar for fifteen minutes. Cut the bananas in three pieces crosswise and boil them in the syrup until they can easily be pierced with a wooden skewer.

Allow them to cool in the syrup, then bottle and seal.

PICKLED BEETS

Beets
2 quarts vinegar
2 lbs. (4 cups) brown sugar
¼ teaspoonful powdered alum

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Select the large red variety of beets for this pickle. Wash, then cover with scalding water and boil until tender. Take them from the pot one at a time, and plunge into cold water; as you do this twist the skin off by clasping the vegetable firmly in your hands. When all are skinned cut them into slices, or strips, or fancy shapes as you prefer.

Place loosely in glass jars, taking care that they do not lie so closely together that the liquid cannot reach and surround each piece.

Add the sugar to the vinegar and when it is dissolved add the alum and pour when boiling over the beets.

Then seal.

Another Method: Boil and remove the skins from several bunches of beets. Have ready enough boiling vinegar to cover the beets, allowing two cupfuls of sugar and two tablespoonfuls of mixed spices to each quart of vinegar. Fill glass jars with the beets, pour in the boiling vinegar and seal while hot.

PICKLED BUTTER BEANS

1 peck butter beans
4 pints (8 cups) vinegar
3 lbs. (6 cups) brown sugar
½ pint (1 cup) mustard
½ pint (1 cup) flour
2 tablespoonfuls turmeric
2 tablespoonfuls celery seeds
1 teaspoonful salt

Cut the beans into small pieces, then boil them in plenty of boiling salted water until tender, and drain well.

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Bring the vinegar and sugar to boiling point, then add the celery seeds, salt and the mustard, flour and turmeric mixed to a paste with a little cold vinegar.

Boil for ten minutes, or until thick, and pour over the beans.

Seal in sterilized jars.

PICKLED BUTTERNUTS

Butternuts	Horseradish
Vinegar	Mustard seeds
Cinnamon	Black pepper
Cloves	Red pepper
Mace	Sugar
Celery seeds	Weak lye solution

The nuts should be gathered while they are tender enough to be easily pierced with a pin. This is generally not later than the fourth of July. Select perfect nuts—those free from the stings of insects or other defects and pour over them weak lye boiling hot. Let them stand for thirty minutes then wash well in several waters.

Put them into a weak brine and allow to stand for four days. Drain from the liquid. For every quart of vinegar take two teaspoonfuls of powdered cinnamon, two teaspoonfuls of powdered cloves, one teaspoonful of powdered mace, one teaspoonful of celery seeds, three or four pieces of horseradish, one ounce of mustard seeds, one saltspoonful of black pepper, a pinch of red pepper and one cupful of

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sugar. Mix the spices together, wet them to a paste with a little vinegar, then tie them in a muslin bag. Heat the vinegar to boiling point, add the sugar and spices and boil for fifteen minutes. Pour the vinegar over the nuts and let them stand for six weeks before using.

Cover and seal.

PICKLED CABBAGE

- 1 gallon shredded cabbage
- 2 tablespoonfuls salt
- ½ pint (1 cup) mustard seeds
- 1 teaspoonful powdered allspice
- ½ lb. (1 cup) sugar
- 1 tablespoonful black pepper
- 2 chopped red peppers
- 1 pint (2 cups) chopped onions
- 2 tablespoonfuls celery seeds
- Cider vinegar

Shred the cabbage, sprinkle over with the salt and allow to stand for two hours. Mix with the mustard seeds, celery seeds, allspice, sugar, black pepper, red peppers, and onions.

Cover with good cider vinegar, turn into sterilized jars and seal.

This pickled cabbage is an excellent meat relish.

PICKLED CAULIFLOWER

- 2 cauliflowers
- Salt
- 1 quart (4 cups) vinegar
- 1 oz. ginger root
- 1 oz. whole peppers
- 1 oz. allspice
- ½ oz. cinnamon

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Break the cauliflower into sprigs. Put the sprigs on a large platter and sprinkle with salt, leaving for two days.

Add the spices to the vinegar and boil for fifteen minutes. Drain the cauliflower and put into jars, then pour the boiling vinegar over it.

Cover with muslin and seal when cold.

One or two string or French beans and a few chilies put in the jars improve the appearance.

PICKLED CHERRIES

Sour cherries Sugar
Vinegar

Wipe and stone some sour cherries, then put them into a stoneware jar, cover with good vinegar and let stand for twenty-four hours. Drain off the vinegar, weigh the cherries, and return to the jar in layers with an equal weight of sugar. Stir every morning for two weeks with a wooden spoon, then bottle and seal.

The syrup which was drained off makes a delicious summer drink with the addition of water.

Another Method: Drain seven pounds of stoned cherries. To one-half pint of vinegar add three pounds of sugar, two and one-half ounces of powdered cinnamon, and two and one-half ounces of powdered cloves tied in a muslin bag, allow to boil, then pour over the cherries.

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Keep draining off and heating for four days, then heat all together and seal in jars.

PICKLED CRAB APPLES

Ripe crab apples
1 quart cider vinegar
3 lbs. (6 cups) brown sugar
2 tablespoonfuls whole cloves
2 tablespoonfuls cassia buds or broken cinnamon stick

Pick over the crab apples, then wash and dry them. Tie the spices in a small muslin bag and put them into an enameled pan with the vinegar and sugar. Bring to boiling point and add as many crab apples as the syrup will cover. Cook very slowly until the apples are quite tender and can be pierced with a straw.

Remove the spice bag and seal in jars.

Another Method: Six pounds of crab apples, six pounds of sugar, one pint of vinegar, one pound of seeded raisins, one pound of sultana raisins, the grated rinds and strained juice of two oranges, two teaspoonfuls of ground cloves and two teaspoonfuls of ground cinnamon.

Remove the stems and blossom ends from the crab apples, but do not peel them. Put them through a food chopper. Heat the sugar and vinegar to boiling point, add the crab apples, raisins, oranges and spices.

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Mix well and bring to boiling point then simmer for twenty-five minutes.

Seal while hot.

PICKLED DAMSONS

Damsons
Sugar
Vinegar
1 teaspoonful powdered mace
1 teaspoonful powdered allspice
1 tablespoonful powdered cloves
1 tablespoonful powdered ginger

Prick the damsons in several places to keep them from cracking and place in a preserving kettle with eight cupfuls of sugar to every seven pounds of fruit. Cover with vinegar and add the spices.

When cooked but not soft, fill jars with them, boil the syrup for fifteen minutes longer and fill the jars.

Reheat and pour over the fruit for five mornings, then seal.

PICKLED DRIED CURRANTS

4 quarts dried currants
1 quart vinegar
3 lbs. (6 cups) brown sugar
1 teaspoonful powdered cinnamon
1 teaspoonful powdered allspice
1 teaspoonful powdered cloves
1 teaspoonful grated nutmeg

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Clean the currants and put them into an enameled pan, then add vinegar, sugar and spices and boil steadily for an hour, stirring frequently.

Cool and seal in jars.

This is an excellent relish for cold game or venison.

PICKLED EGGS

16 eggs
1 quart vinegar
½ oz. black pepper
½ oz. whole allspice
½ oz. whole ginger
2 cloves garlic
4 cloves

Put the eggs into cold water, bring them to boiling point, boil for thirty minutes, then cool in cold water and shell. Place them in a clean earthenware jar. Put the vinegar and spices into a saucepan and simmer for fifteen minutes, then pour over the eggs and allow to stand until cold.

Cover closely to exclude the air.

This pickle will be ready for use in a month and it is excellent with cold meat.

The eggs must be well covered with the vinegar.

PICKLED FIGS

2 lbs. figs
1½ lbs. (3 cups) sugar
1 pint (2 cups) water
Cloves
Mace
Vinegar

Wipe the figs. Boil the sugar and water until it spins a heavy thread, then drop the figs into the boiling syrup and let them remain until they can

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be penetrated with a straw. Remove them and place in sterilized jars, in layers, between which sprinkle a few cloves and some small pieces of mace; then cover the whole with the syrup.

For three successive mornings pour off the syrup, not disturbing the fruit and spices; bring to a boil, and pour back over the fruit. The third morning after the syrup has boiled add one cupful of vinegar to every three cupfuls of syrup.

Pour over the fruit and seal.

PICKLED FISH

6 lbs. firm white fish
1½ ozs. curry powder
Oil or fat
9 medium sized onions
1 tablespoonful salt
2 tablespoonfuls chutney
Vinegar
2 chopped chilies
1 teaspoonful powdered ginger
1 oz. (2 tablespoonfuls) brown sugar
1 tablespoonful tomato catchup
6 cloves

Fillet the fish. If large fillets roll or double them so that they may be removed from the jars without breaking. Fry the fish in oil or lard, then drain it and lay aside to cool. Slice the onions, and fry three-fourths of the quantity in a little fat; add the curry powder, salt, chutney and tomato catchup. Stir these materials to a paste, over a gentle heat, adding a little good vinegar gradually, until it is the consis-

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tency of thick cream. Now add the chilies and mix well.

Spread a little of this paste over each layer of fish after placing it in the jars when cool.

Put two and three-fourths pints of vinegar into a saucepan, add one and one-half ounces of curry paste, two extra chopped chilies, ginger, the remainder of the onions, salt to taste and the sugar. Boil until the onions are soft, then pour over the fish.

Cover when cold.

A few mustard seeds may be added if liked.

PICKLED GHERKINS

100 gherkins
Vinegar
4 chopped green peppers
4 ozs. (½ cup) salt
12 allspices
12 whole peppers
3 cinnamon sticks
3 blades mace
1 onion
1 oz. mustard seeds
2 bay leaves

Wash the gherkins and put them into cold salt water for a few hours. Care should be taken that none of the small gherkins are bruised or they will not keep, and will spoil others. Now take them out of the cold brine, wipe them with a soft cloth and put them into boiling brine strong enough to carry an egg. Let them remain in this brine for twenty-four hours; then take them out, wipe them, put them into jars and cover them with the following solution, which should be hot but not boiling.

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Into enough cold vinegar to cover the gherkins put the peppers, salt, spices and onion. Make the mixture thoroughly hot, just under boiling point, and pour it over the gherkins.

Seal.

The pickles will be ready in three weeks.

PICKLED MUSHROOMS

1 quart large button mushrooms
3 anchovies
3 blades mace
1 teaspoonful salt
½ teaspoonful white pepper
½ teaspoonful powdered ginger
3 slices onion
Vinegar

Wash the mushrooms in water with a piece of flannel dipped in salt. Chop the anchovies and add them to the mushrooms with the mace, salt, pepper, ginger and onion. Put them into an enameled pan with vinegar to cover, and simmer until the mushrooms shrink.

When cold, put into airtight bottles, pour vinegar over them and seal.

Another Method: Wash the mushrooms in a little milk and water and wipe them with a piece of flannel. Cook for a few moments in some fresh hot milk and water. Take out and put into a jar with a little salt to season. Cover with a cloth. Allow to lie over night.

Scald some vinegar, pour it over the mushrooms, and seal in jars.

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PICKLED ONIONS

Small white onions
Brine
Spices
Vinegar

Choose the smallest onions and take care that they are dry and ripe. Pour hot water over them, and then the skins can be easily removed. Make enough strong brine to cover the onions, let them remain in it for twenty-four hours, and then replace the old brine with new, allowing it to remain another twenty-four hours. On the third morning put the onions on the fire and heat them to boiling point.

Drain well and place the onions in dry jars, pouring boiling vinegar over them. If spiced vinegar is desired, boil the spices with the vinegar, allowing to each gallon one-half ounce each of allspices, peppercorns, mace, and mustard seeds, securely tied in a little bag. But if the whiteness that is so appetizing in pickled onions is to be retained, the spices must be omitted.

While placing the onions in the jars, distribute sliced red peppers through them.

PICKLED OYSTERS

100 large oysters
1 pint (2 cups) vinegar
1 large red pepper
24 whole cloves
24 black peppercorns
9 blades mace
Salt
3 bay leaves

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Put the oysters and their liquor into a porcelain-lined pan, add salt to taste and bring slowly to scalding point. Do not allow the liquor to boil. Take out the oysters, just at their plumpest and before the edges begin to curl, and set aside to cool. Strain the liquor, return it to the pan, add the vinegar, spices and pepper broken in small pieces, bring to boiling point, and pour over the oysters when almost cold. Cover the jar in which the oysters are and set in a cool place over night.

The next day put them into sterilized glass jars, then seal and set in a cool place.

PICKLED PEARS

8 lbs. pears
4 lbs. (8 cups) sugar
1 stick cinnamon
Cloves
1 quart vinegar
2 bay leaves

Boil the vinegar, sugar, cinnamon broken in small pieces, and bay leaves for eight minutes. Pare and core the pears, then stick two cloves into each pear. Put the pears into the vinegar a few at a time, cook until tender, and pack into sterilized jars.

Reduce the syrup one-half, then strain it over the pears and seal.

Another Method: Peel and core one peck of pears, then chop them with two red seeded peppers, two green seeded peppers and six large onions. Put them into a preserving pan with three cupfuls of

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vinegar, one teaspoonful of powdered allspice, one teaspoonful of powdered cloves, one teaspoonful of powdered ginger, two tablespoonfuls of salt, one tablespoonful of ground mustard and one cupful of brown sugar. Mix well, bring quickly to a boil, then simmer until all are tender.

PICKLED PINEAPPLE

1 or 2 sweet ripe pineapples
1 quart (4 cups) vinegar
3½ lbs. (7 cups) sugar
Stick cinnamon
Cloves

Peel the pineapples, cut into dice, cover with water and stew until nearly tender, then drain. Bring the vinegar and sugar to boiling point, then add the pineapple and cook until tender. Put a layer of fruit into a sterilized jar, add a small piece of cinnamon stick, four cloves, then a layer of fruit, and so on until the jar is full.

Cover with the hot vinegar and seal.

On the day the pineapple is to be used, add one cupful of sugar to a quart can, let boil for twenty minutes, then cool.

PICKLED POULTRY

3 chickens
2 lbs. (4 cups) salt
¼ lb. (½ cup) brown sugar
¼ oz. saltpeter
4 quarts water

Put the salt, sugar, saltpeter and water into a saucepan over the fire; let them boil for thirty min-

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utes, skimming well. Now pour this brine into an earthenware vessel and leave it until quite cool. Meanwhile, as soon as the chickens are killed, scald them and strip off all their feathers. Put the chickens into the cold brine and leave them for three days. When pickled in this way they are best served in a stew or curry.

PICKLED SHALLOTS

Shallots	Cloves
Vinegar	Whole black peppers
Mace	Salt

Divide and skin the shallots, and lay them in perfectly dry jars. Boil enough spiced vinegar to cover them well, allowing for each quart of vinegar a blade of mace, three cloves, seven whole black peppers and one teaspoonful of salt. When it has boiled for eight minutes, strain, and let it get cold. Mix the spices with the shallots, and pour the vinegar over them, taking care that they are well covered.

This pickle can be used ten weeks after it has been made.

PICKLED STRAWBERRIES

6 quarts ripe strawberries	1 pint (2 cups) vinegar
Powdered cinnamon	2½ lbs. (5 cups) sugar
Powdered cloves	

Pick the strawberries and put a layer of them into a large stone jar, then sprinkle in a little cinnamon

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and cloves, then a layer of berries and spices until all are used. Bring the vinegar and sugar to boiling point, skim, and pour over the berries. Let them stand over night, and in the morning drain off the syrup and bring it to the boil. Pour it over the berries as before and allow to stand over night. The next morning boil the berries and the syrup together for twenty minutes.

Seal in jars.

PICKLED STRING BEANS

1 gallon white wax beans
1 quart vinegar
1 pint (2 cups) water
½ lb. (1 cup) sugar
2 tablespoonfuls mixed whole spices
1 tablespoonful salt
2 quarts boiling water

String the beans but do not break them. Boil them in the boiling water and salt until tender, then drain well. Put the vinegar, fresh water, sugar, and spices tied in a muslin bag, into a saucepan, then bring to boiling point and boil for fifteen minutes; now add the beans and cook for ten minutes longer.

Can while hot.

PICKLED TOMATOES

48 ripe tomatoes
2 quarts vinegar
Salt
½ oz. garlic
4 onions
1 oz. white pepper
1 oz. cloves
2 ozs. mustard
1 oz. mace
1 oz. celery seeds
1 oz. cinnamon stick

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Choose small and perfectly ripe tomatoes, prick them, lay them in an earthenware jar, sprinkling salt between the layers, and leave them for three days covered down, draining away the juice into another jar.

Chop the onions and garlic and cook them in the vinegar with the spices for fifteen minutes, then add the tomatoes which have been rinsed and dried, and when cold cover and tie down securely.

Leave for three weeks, then use.

PICKLED TONGUE

1 ox tongue
Salt
Pepper
Whole cloves
Stick cinnamon
Vinegar

Wash the tongue, then cover it with boiling water and cook slowly until tender. Take from the fire, and when perfectly cooled remove the skin, fat and roots. When cold slice very thin and pack into pint jars, adding one teaspoonful of salt, one-fourth teaspoonful of black pepper, one-half teaspoonful of whole cloves and one-half cinnamon stick to each jar.

Fill to the top with vinegar and cover.

PICKLED VEGETABLE MARROW

1 large vegetable marrow
Salt
2 quarts (8 cups) vinegar
1 oz. ground ginger
1 oz. turmeric
4 chilies
Pinch red pepper
2 shallots
¾ lb. lump sugar

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Peel and remove the seeds of the marrow, cut it in small dice, sprinkle with salt, and let stand for twelve hours. Put the vinegar into a saucepan and add the sugar, spices and shallots cut in small pieces. Boil for ten minutes, then take out the shallots, put in the diced marrow and boil for twenty minutes.

Seal in jars.

PICKLED WALNUTS

Walnut meats
1 pint (2 cups) vinegar
½ lb. (1 cup) sugar
1 teaspoonful powdered cinnamon
Spiced pickled apples

Examine the walnut meats and be sure there are no shells left among them. Bring the sugar, vinegar and cinnamon to boiling point. Add sufficient walnut meats to be covered. Simmer for fifteen minutes and then seal in jars.

When wanted serve in the scooped out halves of spiced pickled apples.

Another Method: Take one hundred nuts, one ounce of cloves, one ounce of allspice, one ounce of nutmeg, one ounce of white peppercorns, one ounce of ginger, one ounce of horseradish, one cupful of mustard seeds, four cloves of garlic, salt and vinegar. Wipe the nuts, prick them with a pin and put them into a large jar in alternating layers with the spices,

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then add two tablespoonfuls of salt and sufficient boiling vinegar to cover well.

Seal and keep for one year when the pickles will be ready for use.

PICKLED WATERMELON RIND

10 lbs. watermelon rind
1 quart vinegar
2 lbs. (4 cups) sugar
½ oz. whole cloves
½ oz. cinnamon stick

Cut the rind in small pieces, peel, and remove all the red parts, cover with cold water, and let stand for several hours. Boil in water till clear. Now lift out, drain well, and place in a large basin. Put the vinegar into a saucepan, add the sugar and spices, boil for ten minutes, then pour at once over the watermelon rind. For three days in succession pour this mixture boiling hot over the rind.

Seal in sterilized jars.

Another Method: Remove a thick paring (about one-third inch) from the rind of watermelon, cut out all the pink part; then cut in pieces of uniform size, about two by one and one-half inches.

Pour into a preserving kettle, cover with boiling water, and cook until soft, then drain. Put three and one-half pounds of the rind into a saucepan, and add one and one-half cupfuls of vinegar, one and one-half pounds of brown sugar, one-half ounce of cinnamon stick, broken in pieces, and one-fourth

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ounce of whole cloves. Bring slowly to boiling point, and let simmer two and one-half hours.

Pack in sterilized jars, add syrup to overflow the jars and cover.

ROSE HIPS IN VINEGAR

Rose hips
Vinegar
Sugar

Choose fine rose hips that are not too ripe, leave a short piece of stalk on each, but cut them even; wash, put them into a pan with sufficient boiling water to cover, and let them simmer until tender, but without allowing them to break; now drain off the water and reserve it.

When the fruit is cold, cut a small piece of the flower end, and remove the seeds, being careful not to break the fruit. Make a syrup, allowing two cupfuls of vinegar and one cupful of the water in which the hips were cooked to every two pounds of fruit. Strain into a preserving pan, adding for the above quantities four cupfuls of sugar, one-fourth ounce of cloves and one-fourth ounce of cinnamon stick, and stir over the fire with a wooden spoon until the sugar is dissolved; then boil the syrup for fifteen minutes, add the hips, and boil for twenty minutes longer or until the syrup is thick.

Cover in small jars.

This is excellent with mutton or game.

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PICKLED WATERMELON RIND WITH CHERRIES

Watermelon rind
1 quart vinegar
3 lbs. (6 cups) sugar
Ginger root
Cinnamon sticks
1 bottle maraschino cherries

Cut some watermelon rind into pieces about two inches square. Soak them in a weak brine over night, then rinse and drop into a strong alum water. Put the sugar, vinegar, ginger root, and cinnamon sticks to taste into an enameled saucepan and cook to a syrup.

Drain the watermelon rinds and pour the syrup over them. Scald the syrup for three mornings, always pour it boiling hot over the rinds, then add the cherries and divide into sterilized jars.

Seal tight.

PICKLING RADISH SEED PODS

Radish seed pods
Salt
Water
Vinegar

The pods must be picked when very young and the seed and pod left intact. Wash the pods carefully, then pour over them a brine made in proportions of two dessertspoonfuls of salt to one quart of water.

Let them stand for twenty-four hours, then drain off the brine, and place them in a crock or glass jar.

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Cover them with hot vinegar and in two days they will be ready to eat.

PRUNE PICKLE

1 lb. best prunes
2 lemons
4 blades mace
24 whole cloves
12 whole alspices
2 peppercorns
1 lb. (2 cups) sugar
1 gill (½ cup) cider vinegar
½ teaspoonful salt

Wash the prunes, then put them into a saucepan with the peel of the lemons cut into very small pieces, strained lemon juice, mace, cloves, allspice, peppercorns, salt and cold water to cover well.

Simmer for two hours and add water as it evaporates. Add the sugar and simmer for another hour, then add the vinegar and boil for five minutes.

Seal in small jars.

PUMPKIN SWEET PICKLE

1 pumpkin
1 lemon
3½ pints (9 cups) cider vinegar
3 lbs. (6 cups) sugar
3 teaspoonfuls powdered cinnamon
3 teaspoonfuls powdered cloves
1 teaspoonful powdered allspice
3 tablespoonfuls chopped ginger root

Cut the lemon in thin slices, put it into a preserving kettle and bring to a boil. Pare and cut the pumpkin into two inch squares, discarding the seeds, add them

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with sugar, vinegar and spices and boil gently for one and one-half hours, or until the pieces may be easily pierced with a fork.

Put in jars and seal.

Serve with meat.

Another Method: Pare some pumpkins, remove the seeds, cut the pulp into strips three inches long and one inch wide. Boil till tender. Put one quart of vinegar into a porcelain-lined pan, add one pint of water, one and one-half pounds of sugar, one tablespoonful of salt and four broken sticks of cinnamon. Bring to boiling point, then pour over the drained pumpkin. This pickle will be ready for eating in twenty-four hours.

QUINCE PICKLES

8 lbs. quinces
4 lbs. (8 cups) sugar
1 pint (2 cups) vinegar
½ oz. cloves
½ oz. cinnamon
¼ oz. allspice
2 blades mace

Boil the quinces for twenty minutes in just enough water to cover them. Boil the vinegar, sugar and spices for eight minutes. Drain the quinces, put them into the simmering syrup, and boil for eight minutes.

Divide into jars and seal when cold.

RAISIN SWEET PICKLE

8 bunches raisins
3 lbs. (6 cups) sugar
1 quart (4 cups) vinegar
Cloves
Cinnamon

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Dissolve the sugar in the vinegar and add cloves and cinnamon to taste. When the vinegar boils drop in the whole bunches of raisins and boil for ten minutes, remove from the vinegar and place in sterilized jars.

Boil the vinegar for ten minutes longer then pour over the raisins and seal.

When ready to serve remove a bunch from the jar, sprinkle with sugar, place in the oven for a minute, and set aside to cool.

RED CABBAGE PICKLE

1 large red cabbage	Whole white peppers
Salt	Ginger
Vinegar	Bay leaves
Cloves	Sugar

Remove the coarse outside leaves from the cabbage, and wash the remainder, searching for any insect life. Cut the cabbage in half, and shred it fine. Put a layer of the cabbage into a large dish or platter, and sprinkle with salt; add more cabbage, and salt in alternate layers; leave for three or four days, turning it several times during that interval. Drain away the moisture which the salt has extracted, put the cabbage into jars, and cover with vinegar in which two cloves, six white peppers, one small piece ginger root, bay leaf, and one teaspoonful of sugar to each pint of vinegar, have been boiled.

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Cover with muslin, and when cold tie down.
A few slices of cooked beets improve the color.

RED PEPPER SWEET PICKLE

Red peppers
3 lbs. (6 cups) sugar
1 pint (2 cups) cider vinegar
2 teaspoonfuls whole cloves
2 teaspoonfuls allspice
2 inches cinnamon stick
2 blades mace

Soak the peppers in boiling water for twenty minutes, then lay in a cold brine over night to draw out the crude juices of the vegetable. Cut the peppers in thin slices, discarding all the seeds and stringy pulp. Put the vinegar, sugar and spices into a porcelain-lined pan with the peppers and cook until the peppers are tender.

Remove the peppers, cook the syrup slightly, and then pour over the sliced peppers.

Seal in jars.

SACCHARINE PICKLES

Pickles
1 teaspoonful saccharine
1 gallon vinegar
4 ozs. (½ cup) salt
3 tablespoonfuls mixed pickle spices
1 tablespoonful alum
6 tablespoonfuls mustard
1 tablespoonful powdered ginger
1 tablespoonful powdered cinnamon
½ tablespoonful powdered cloves
½ tablespoonful powdered allspice

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Mix together the saccharine, salt, the three tablespoonfuls of pickle spices, the alum and vinegar.

Wipe and dry some cucumbers, put them into a jar, and pour the vinegar mixture over them. Put the mustard, ginger, cinnamon, cloves and allspice into a muslin bag large enough to cover the pickles.

SILVER PRUNE PICKLE

7 lbs. silver prunes
1 pint (2 cups) cider vinegar
3 lbs. (6 cups) sugar
1 stick cinnamon
2 blades mace
1 teaspoonful cloves
½ teaspoonful allspice

Put the cider into a porcelain-lined pan, add sugar, cinnamon, mace, cloves and allspice, then boil together until the syrup is clear. Put the prunes in a large stone jar; pour the boiling hot mixture over them and let stand for twenty-four hours. Pour the syrup into a saucepan, bring it to boiling point, pour it over the fruit, and let stand for one day.

Boil down the syrup, then skim it, add the prunes and cook until they are clear.

Seal in jars.

SPICED PICKLED APPLES

8 lbs. sweet apples
1 quart vinegar
1 quart water
4 lbs. (8 cups) sugar
Cloves
Stick cinnamon
Allspice

Peel enough apples to make eight pounds of fruit,

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then cut them in halves. Put the vinegar, water and sugar into a preserving pan with stick cinnamon and allspices to taste and bring to boiling point. Stick two cloves into each half of apple, drop them into the syrup and simmer until tender.

Place the fruit in sterilized jars, boil the syrup for ten minutes longer and pour it over the apples.

Seal.

Another Method: Put two quarts of vinegar and six pounds of brown sugar in a preserving kettle, add a spice bag containing one tablespoonful of whole cloves and one-fourth pound of stick cinnamon broken in small pieces, and boil for five minutes. Pare, and cut in half, one peck of ripe sweet apples and cook in the boiling vinegar until almost transparent.

This pickle is delicious served with pork.

SWEET PEACH MANGOES

60 perfect peaches
1 oz. preserved ginger
1 oz. candied citron peel
1 oz. candied lemon peel
½ teaspoonful ground cinnamon
½ teaspoonful ground ginger
1 teaspoonful grated nutmeg
½ teaspoonful coriander seeds
Cloves
1 quart vinegar
4 lbs. (8 cups) sugar

Select large, firm, perfect peaches. Take fifty of the peaches and rub off the fuzz with a coarse towel;

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cut a segment from one side large enough to remove the pit.

Peel and pit remaining peaches, then rub them through a colander. Chop the ginger and the peels, add them to the sieved peaches with the spices and fill the peaches. Return the wedge that was removed sew up and stick two cloves into each peach. Put the vinegar and sugar into a preserving pan, add six cloves and one inch of cinnamon stick, and bring to boiling point. Boil for ten minutes then pour boiling hot over the peaches. Pack them in jars or crocks, and cover.

Keep in a cool, dry place.

SWEET PICKLED GHERKINS

100 gherkins
1 gallon vinegar
12 allspices
12 whole peppers
3 cinnamon sticks
1 piece bruised ginger root
24 cloves
1 lb. (2 cups) brown sugar

When making sweet pickles one must cook them in the solution long enough to have it penetrate through them and make them uniformly sweet. Sweet pickles should be sufficiently cooked to keep without being hermetically sealed.

Put the spices in a small bag. Mix the vinegar and sugar in a porcelain-lined kettle, add the gherkins and spice bag, then set over the fire until the mixture

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reaches boiling point. Remove to the side of the fire and keep simmering for three hours or until the liquid is syrupy, but not thick.

Drain the gherkins, pack them on ends in jars or bottles and cover them with the liquid.

Seal and set away in a dark place for three weeks when they will be ready for use.

SWEET PICKLED MELONS

Melons	1 lemon
Vinegar	6 cloves
Sugar	1 stick cinnamon

Sweet pickled melons are much liked and are very wholesome. Peel the melons, cut them in thick slices and put them in vinegar for two days.

On the third day drain the vinegar, and to each pint allow one cupful of sugar to every pound of melon.

Put the vinegar, sugar and any juice from the melons into a saucepan and boil for fifteen minutes; pour over the melons and let it stand for one day. Repeat the process of boiling the vinegar for four days, and on the fifth add the grated rind and strained juice of lemon, cloves and cinnamon broken in pieces, put in the melons and boil gently till the vinegar becomes thick, then pour into jars and seal. This pickle is excellent with meats or game.

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SWEET PICKLED PEACHES

Peaches	Cloves
Sugar	Cinnamon
Vinegar	Mace

Use either firm freestones or clings divided into halves.

Pare and place in a vinegar syrup allowing one-half as much sugar as fruit. Heat slowly until tender, then pour into a stone jar, add one stick of cinnamon broken in pieces, cloves and mace.

For ten mornings drain off the vinegar, heat and pour over the fruit, then seal.

Have plenty of vinegar to cover the fruit.

SWEET SPANISH PICKLES

2 medium sized cabbages	1 teaspoonful white mustard seeds
36 green tomatoes	1 teaspoonful celery seeds
24 cucumbers	1 teaspoonful turmeric
8 small green peppers	1 teaspoonful powdered cinnamon
Salt	¼ lb. (1 cup) seeded raisins
3½ pints (7 cups) vinegar	
4 lbs. (8 cups) brown sugar	

Cut the cabbages into small pieces with a chopping knife; pare the tomatoes and cut each one in three pieces; divide the cucumbers into one-half inch pieces, remove the seeds from the peppers and chop them rather coarsely. Place them in separate platters, sprinkle over with salt and allow to stand over night.

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In the morning scald each one separately in weak vinegar. The cabbage requires a longer time than the other vegetables. Drain well, put into a jar, and cover with the following dressing: Mix the turmeric and cinnamon in a saucepan with a little cold vinegar, then add the celery seeds, mustard seeds, sugar, and the three and one-half pints of vinegar. Boil all together for ten minutes, then pour over the pickles while hot and add the raisins.

Divide into pickle bottles or jars and cover.

STUFFED MANGOES NO. 1

Sweet or hot green peppers
Small green "nutmeg" melons
Peaches
Ripe cucumbers

Sweet or hot green peppers, or small green "nutmeg" melons are used for these pickles. Peaches or ripe cucumbers may also be used.

Divide melons or peaches in half and remove the seeds; cut off the tops of the peppers, remove the seeds and the white membranes. Soak the pickles over night in brine. In the morning, drain and stuff with any of the undermentioned fillings. After stuffing, sew the peppers or tie well and cover with vinegar.

Seal and keep in a dry, cool place.

Filling No. 1: Chop two cabbage heads fine and soak in brine over night. Drain and add one pound of seeded raisins, one-half pound of sultanas, one

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pound of white mustard seeds, one pound of celery seeds, six cupfuls of grated horseradish, two cupfuls of nasturtium seeds, one-half cupful of sliced ginger root, one ounce of turmeric, two cupfuls of olive oil, one cupful of sugar, one grated nutmeg, and one cupful of very tiny cucumbers.

Filling No. 2: Peel four ripe tomatoes, chop fine, drain and add one pint of chopped cabbage, one pint of chopped celery, one pint of chopped green tomatoes, one-half pint of chopped green peppers, one-half pint of grated horseradish, one tablespoonful of salt and two tablespoonfuls of mustard seeds.

STUFFED MANGOES NO. 2

Green bull-nosed peppers	1 small onion
White cabbage	½ teaspoonful whole mustard seeds
Chopped celery	3 tablespoonfuls olive oil
Green cucumbers	

Soak some firm bull-nosed peppers for twenty-four hours in brine that is not too strong. Cut a slit in one side, or cut off one end, saving it to serve as a cover. Chop enough firm white cabbage to fill the cavities, and use with it one-fourth part of chopped celery, green cucumbers or green tomatoes. Sprinkle with salt and let stand for four hours, then drain in a colander. Add chopped onion, mustard seeds and oil and fill into peppers. Place covers on top and tie firmly with fine twine.

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Place peppers in a porcelain-lined pan, cover with warm vinegar and let stand over night. Next day pour off vinegar, reheat, and again turn over the peppers. Pack in layers in large stone jar, cover, and in six weeks they will be ready for the table. For a sweet pickle sugar is added to the vinegar when it is scalded.

STUFFED PICKLED PEACHES

Medium sized peaches
Grated horseradish
Celery seed
Ginger root
Sugar
Spices
Vinegar

Select medium sized peaches, wash them and take out the stones; cover with salt water and let them stand over night. In the morning fill the centers with grated horseradish, mixed with a little celery seed and a small piece of ginger root.

Tie each peach with string and pack in jars.

Pour over them heated vinegar, with sugar and spices to taste.

Cover and seal.

TOMATO MANGOES

Sound green tomatoes
1 quart red tomatoes
1 quart chopped cabbage
Vinegar
Sugar
1 tablespoonful salt
1 tablespoonful mustard
1 teaspoonful black pepper
½ pint (1 cup) chopped green peppers

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Cut off the tops from the green tomatoes, scoop out the inside, let them stand in a strong brine for two hours, then drain and wipe dry.

Peel and chop the red tomatoes, add the cabbage, salt, mustard, pepper, green peppers, and fill into the green tomatoes.

Sew on the tops, pack in a large clean stone jar and cover with boiling vinegar sweetened to taste. Repeat this process several mornings, then lay a few horseradish leaves on the top of the vinegar and cover well.

TOMATO SOY

2 lbs. green tomatoes	4 cloves
½ lb. onions	1 blade mace
½ lb. cucumbers	1 inch ginger
4 ozs. (½ cup) salt	6 chilies
1 teaspoonful peppercorns	Vinegar

Slice the tomatoes, onions and cucumbers and place them in a colander, sprinkling over them the salt previously warmed. Next day drain well, and place in a preserving pan with the spices and sufficient vinegar to cover it all; boil very slowly until reduced to a pulp, then rub through a sieve or press through a vegetable or fruit press.

Place one chili and a clove in each jar, fill up with the tomato mixture, then seal down well, being careful to see that the jars are air-tight.

The jars should be warm and very dry.

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CANNED SPARE-RIBS

Spare-ribs Pepper
Salt

Crack the ribs through the middle so they may be cut into squares. Put them into a saucepan with a little hot water and salt to season well, cover closely and cook until tender enough to allow the bones to slip out readily.

Remove from the liquor and put into a dripping pan, sprinkle with pepper, and roast in the oven until the water is cooked out. Now pack the meat in cans and cover with the hot fat that has fried out; if there is not enough of this add to it some sweet lard or some nice melted beef suet; put the covers on the cans and seal.

Keep in a cool place.

When wanted for use, simply remove from the grease, and steam the meat long enough to heat it through.

The broth in which the ribs are boiled can be used for stock for soups.

CANNED BEEF

Beef Salt

Cut the beef up into pieces small enough to drop easily into the jars, add salt to taste, put the rubbers

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and covers on, and set in a boiler on a thick layer of straw. A washboiler will hold six two quart jars, and half as many more of the one quart size. The jars should be well packed with the meat, but not overfull.

When all is ready set the boiler over the fire and fill nearly to the top of the jars with cold water. Bring slowly to a boil and keep the temperature at that point from three to three and one-half hours, three hours for the one quart jars, and one-half hour longer for the two quart size. Keep the water boiling constantly, adding more as needed to keep up the required quantity.

The jars should never be submerged, but the water should always come up nearly to the covers. At the end of the specified time lift the jars from the boiler and screw down the covers as tightly as possible.

Lift the jars one at a time and seal immediately. Replace the cover to the boiler each time a jar is removed, and keep the water boiling briskly until the last jar is out. This is important.

If any cover or rubber proves defective, it may be replaced with another, but the jar should be set back in the boiler again for a time to make sure that any air which is admitted to the meat is thoroughly sterilized. It is best always to use new rubbers and press the edges of the covers down on the rubbers at all points. Both jars and covers should be

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thoroughly sterilized by boiling in water for a few minutes before using.

Meat for canning should never be put into pickle, even for a day, nor should it be washed. Trim off any soiled portions and use them some other way, but do not try to cleanse and can them. Use no water in the jars. The meat will make its own juice. One good sized quarter of beef will fill about twenty-two one quart jars.

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CHUTNEYS, CATCHUP AND RELISHES

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MAKING CHUTNEY

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CHUTNEYS, CATCHUP AND RELISHES

"This rule above all others heed,—
Have ready everything you need;
Before you start be sure to read
The whole receipt, then work with speed."

Every housekeeper should feel a just pride in her own relishes or appetizers, especially should she be an expert in this department of cooking, for they will be found to be superior to any which are for sale at the stores.

Chutney is one of the most popular forms of pickle, and is of Indian origin, based on the fundamental theory of the mixture of hot, acid, and sweet, forming an agreeable compound. The principal ingredients representing heat are, of course, chilies, red pepper and ginger. The sweet is generally represented by mangoes, apples, raisins, etc., and the acid by vinegar.

Chutney is generally supposed to be an accompaniment for cold meat only. Still, in India, it is a standing dish, and is eaten by many with a variety of dishes not merely cold, but hot. It can be added to hash, and it can be served with all kinds of grilled fish.

Chutneys, catchups and relishes assist digestion as the ingredients that impart aroma and flavor

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assist in provoking the flow of gastric juice from the stomach which is necessary to the various kinds of food deposited therein. It is well that the housekeeper should know how to prepare these appetizers at home. In the summer months she can utilize the fruits and vegetables that are ready to her hand in her garden, or that may be bought cheaply from the city grocer or in the markets, and, as she has leisure, may convert them into delicious sauces that will be found piquant and appetizing when the price of tomatoes is soaring and when salads are too expensive to form a part of the daily fare.

Very little sealing wax, so difficult to remove, is used in catchups, relishes or grape juice in these days. Instead, the corked bottles are dipped several times into hot melted paraffin. In the absence of corks of the proper size for catchup bottles, melted paraffin may be poured into the necks of the bottles after filling. A second application may be necessary, as it shrinks considerably in cooling.

APPLE CATCHUP

Apples
2 onions
1 quart vinegar
½ lb. (1 cup) sugar
1 teaspoonful mustard
1 teaspoonful powdered cloves
1 teaspoonful white pepper
1 teaspoonful salt
2 teaspoonfuls powdered cinnamon
1 teaspoonful powdered mace

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Stew enough tart apples to make two pints of apple sauce and rub it through a sieve, add the onions chopped fine, vinegar, sugar, salt, pepper and spices.

Turn into a saucepan and simmer until thick. Seal while boiling hot, in sterilized bottles.

The apples will not require paring or coring if sifted after stewing.

Another Method: Take two quarts of sliced cooking apples, two chopped red peppers, and one cupful of water and stew until tender, then strain. Put the juice into a pan, add one teaspoonful of pepper, one tablespoonful of lemon juice, one-half teaspoonful of ground cinnamon, one-half teaspoonful of ground cloves and one teaspoonful of salt. Tie the spices in a muslin bag.

Allow the liquid to simmer until thick, then add one cupful of vinegar and one-half cupful of sugar and allow to boil until thick.

Pour into bottles and seal.

APPLE CHUTNEY

3 lbs. apples
2 lbs. sultana raisins
3 lemons
2 lbs. (4 cups) brown sugar
1 tablespoonful ground ginger
1 teaspoonful paprika
1 teaspoonful salt
4 chilies
1 chopped onion
1 clove garlic
1 pint (2 cups) tarragon vinegar
2 pint (4 cups) vinegar
2 lbs. stoned dates

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Pare, core and chop the apples and put them through a food chopper with the raisins, chilies, garlic and dates, add all the other ingredients and boil until tender.

Bottle when cold.

Another Method: Peel, core and chop ten sour apples, seed and chop two green peppers, and peel and chop three large onions, then put them into a saucepan, add one cupful of seeded raisins, one cupful of brown sugar, one tablespoonful of salt, one cupful of vinegar and one tablespoonful of mustard seeds and let simmer for thirty minutes.

Bottle while hot.

APPLE RELISH

1 dozen apples
2 large green peppers
½ lb. (1 cup) sugar
1 onion
1 pint (2 cups) vinegar
1 lemon
½ tablespoonful salt
½ tablespoonful powdered ginger
½ lb. (1 cup) seeded raisins

Chop the raisins, apples, peppers and onion, then add the sugar, vinegar, salt, ginger and the lemon sliced very thin.

Turn into a large saucepan and cook for two hours stirring occasionally.

Seal in sterilized jars.

Another Method: Core and chop seven pounds of

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unpeeled apples, add two pounds of seeded chopped raisins, three and one-half pounds of sugar, one pint of vinegar, one teaspoonful of powdered cloves, one teaspoonful of powdered cinnamon, one teaspoonful of powdered allspice, grated rinds and strained juice of two oranges. Put all these ingredients into a porcelain-lined pan and boil one-half hour.

Seal in sterilized jars.

APRICOT CATCHUP

- 2 gallons ripe apricots
- 1 gallon cider vinegar
- 2 lbs. (4 cups) brown sugar
- ½ pint (1 cup) grated horseradish
- 1 teaspoonful salt
- 3 tablespoonfuls powdered cinnamon
- 3 tablespoonfuls powdered cloves
- 3 tablespoonfuls powdered mace
- 3 tablespoonfuls powdered allspice
- 3 tablespoonfuls powdered ginger

Wash and wipe the apricots, put them into a clean saucepan, add a little cold water and cook them for one hour.

Drain and rub them through a colander or press through a fruit press to remove the stones and the skins.

Add the vinegar, sugar, salt, grated horseradish, powdered cinnamon, powdered cloves, powdered mace, powdered allspice and powdered ginger, return to the pan and cook slowly for three hours, stirring

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occasionally, then pour into sterilized bottles and seal.

Keep in a cool dark place.

BANANA CHUTNEY

24 bananas
2 canned red peppers
2 small onions
¼ lb. sultana raisins
¼ lb. seeded raisins
1½ ozs. curry powder
1 lb. (2 cups) sugar
5 tablespoonfuls salt
¼ teaspoonful red pepper
½ teaspoonful powdered cinnamon
1 pint(2 cups) vinegar
½ teaspoonful mustard seeds

Peel the bananas and cut in pieces, then simmer in the vinegar until tender, add the sugar, chopped onions, chopped red peppers, and allow to cool, then add all the other ingredients and mix well together.

Allow to stand for fourteen hours, then pour into jars and seal.

BEET RELISH

1 quart cooked beets
1 quart uncooked cabbage
½ pint (1 cup) fresh grated horseradish
½ lb. (1 cup) sugar
1 saltspoonful red pepper
1 saltspoonful white pepper
1 tablespoonful mustard
1 teaspoonful salt
1 pint (2 cups) cider vinegar

Chop fine the beets and the cabbage, add all the

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other ingredients and mix well together. Cook for twenty minutes and seal in sterilized jars.

Beet relish is excellent to serve with fish.

CELERY RELISH

Celery
Apples
12 green peppers
12 red peppers
2 tablespoonfuls salt
1 lb. seeded raisins
2 lbs. (4 cups) sugar
1 quart vinegar
1 pint (2 cups) water
2 tablespoonfuls powdered cinnamon

Cut celery until there are twelve cupfuls, add two quarts of apples put through a food chopper with the peppers, sprinkle with the salt and simmer until the celery is tender, then drain and add the raisins. Make a syrup with the vinegar, sugar and cinnamon tied in a bag, then pour over the celery mixture and simmer (not boil) for one hour.

Seal in jars.

CORN RELISH

18 ears corn
1 head cabbage
1 head celery
6 sliced onions
3 red peppers
3 pints (6 cups) vinegar
2 lbs. (4 cups) sugar
1 teaspoonful turmeric
1 teaspoonful mustard
1 tablespoonful salt

Cut the corn off the ears; chop the cabbage, onions, peppers and celery. Mix all the ingredients and boil for twenty minutes.

Seal in jars.

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CRAB APPLE RELISH

Crab apples
6 lbs. (12 cups) sugar
3 oranges
2 lbs. sultana raisins
1 pint (2 cups) vinegar
1 teaspoonful powdered cinnamon
1 teaspoonful powdered cloves
1 teaspoonful powdered allspice

Wash and dry the crab apples, cut them in small pieces, then measure six pints and put them into a large preserving pan, add the sugar, the grated rinds and strained juice of the oranges, the raisins, vinegar and spices. Mix well and let stand over night. In the morning cook slowly until the apples are soft.

Seal in jelly tumblers or bottles.

CRANBERRY CATCHUP

1 quart cranberries
6 cloves
4 allspices
½ stick cinnamon
2 blades mace
½ pint (1 cup) water
1 lb. (2 cups) brown sugar

Put the cranberries, water and spices tied in a muslin bag into a preserving kettle and simmer until the fruit is soft.

Strain through a colander or fruit press, add the sugar, then simmer for two minutes, bottle and seal.

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CUCUMBER CATCHUP

12 cucumbers
6 large onions
2½ lbs. (5 cups) sugar
2 tablespoonfuls white mustard seeds
2 tablespoonfuls black mustard seeds
2 tablespoonfuls celery seeds
1 tablespoonful black pepper
Vinegar
1 teaspoonful salt

Peel and grate the cucumbers, then strain and measure the juice. Put the pulp into a preserving pan with the grated onions, sugar, salt, pepper, spices and the same quantity of vinegar as the juice.

Boil until thickened, then bottle and seal.

CUCUMBER RELISH

1 doz. large cucumbers
½ doz. small onions
1 pint (2 cups) vinegar
½ lb. (1 cup) sugar
1 teaspoonful white mustard seeds
1 teaspoonful powdered cinnamon
1 teaspoonful powdered ginger
Salt
½ teaspoonful pepper
1 teaspoonful powdered mace
½ teaspoonful turmeric
1 teaspoonful celery seeds

Slice but do not peel the cucumbers, sprinkle with salt, allow to stand for one and one-half hours, then drain, add onions, sliced, spices, sugar, vinegar

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and one teaspoonful of salt, put into a saucepan and boil until tender.

Seal in jars.

CURRANT CATCHUP

5 lbs. currants
3 lbs. (6 cups) sugar
½ pint (1 cup) vinegar
1 teaspoonful salt
1 tablespoonful powdered cinnamon
1 tablespoonful powdered cloves
1 teaspoonful powdered allspice
1 teaspoonful powdered mace
1 teaspoonful powdered ginger
1 teaspoonful black pepper

Mash the currants and rub them through a sieve, add the other ingredients and boil for twenty minutes.

Seal in sterilized jars.

DAMSON CATCHUP

2 quarts damsons
4 ozs. (½ cup) sugar
1 teaspoonful powdered cinnamon
Pinch red pepper
½ teaspoonful powdered cloves
½ teaspoonful salt
¼ teaspoonful powdered mace
1 teaspoonful powdered allspice
1 pint (2 cups) water

Wash the damsons, put them into a porcelain-lined saucepan with the water. Simmer until they are perfectly tender, then press them through a sieve or

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fruit press, rubbing through as much of the skin as possible. Return this to the pan, add the sugar, salt and spices, and simmer until thick.

Bottle and seal.

DRIED FRUIT CHUTNEY NO. 1

1 lb. dried peaches
1 lb. dried apricots
1 lb. stoned dates
1 lb. seeded raisins
1 lb. sultana raisins
½ lb. currants
3 lbs. (6 cups) sugar
¾ pint (1½ cups) vinegar
1 oz. (2 tablespoonfuls) salt
1 oz. red pepper
½ oz. powdered cinnamon
½ oz. powdered cloves
2 ozs. shredded clove garlic

Cut the peaches, apricots and dates in small pieces. Stew the peaches and apricots in a little water until they are soft. Now add to them all the other ingredients and cook for twenty minutes, stirring occasionally.

Seal in jars.

This chutney is delicious with meats of all kinds.

DRIED FRUIT CHUTNEY NO. 2

¾ pint (1½ cups) dried apples
½ pint (1 cup) currants
½ pint (1 cup) sliced figs
½ pint (1 cup) seeded raisins
½ pint (1 cup) sultana raisins
½ pint (1 cup) chopped preserved ginger
1 lb. (2 cups) sugar
1 tablespoonful mixed whole pickling spices
1 tablespoonful crushed red pepper pods
1½ teaspoonfuls salt
1 pint (2 cups) vinegar

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Wash the apples, cover them with water and soak for five hours, then put them into a saucepan, add the salt, and the spices tied in a muslin bag. Cover and cook until the apples are soft. Now add the currants, figs, raisins, and ginger and cook again for ten minutes.

If the liquid is much reduced, add with the sugar and vinegar sufficient water to cover and simmer until quite thick.

Seal in small pots or glasses.

EGGPLANT SAUCE

Eggplants
Tomatoes
4 green peppers
4 medium sized onions
2 tablespoonfuls sugar
2 teaspoonfuls salt
1 teaspoonful powdered cloves
1 teaspoonful powdered allspice
1 teaspoonful powdered cinnamon
1 teaspoonful powdered ginger
1 pint (2 cups) vinegar

Peel some eggplants, cut them up, measure one quart and boil in slightly salted water until tender; drain, mash, drain again, and put through a sieve to remove seeds. Skin the tomatoes, then slice them.

Put the onions and peppers through a food chopper, scald them for five minutes in boiling water, drain, add to the tomatoes, vinegar and eggplant, cook

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slowly for forty minutes, add the spices, cook a few minutes longer, then bottle and seal while hot.

ELDERBERRY CATCHUP

1 pint (2 cups) ripe elderberries
¾ pint (1½ cups) boiling vinegar
½ teaspoonful salt
1 small piece ginger root
1 blade mace
30 white peppercorns
12 cloves
4 shallots

Strip the elderberries from the stalks, then measure and pour the boiling vinegar over them. Let stand in a cool oven or fireless cooker over night. Next day strain off the liquor without pressure, and boil it for five minutes with the salt, spices and chopped shallots.

Bottle when cold.

Another Method: Stem one gallon of ripe elderberries, put them into a stone jar, add one gallon of boiling vinegar and let stand at the back of the range over night. In the morning drain off the vinegar, press the juice from the berries, and put it into a preserving pan with a piece of ginger root, one tablespoonful of cloves, one tablespoonful of white peppercorns and two blades of mace. Bring to the boiling point, let boil for fifteen minutes, then strain and bottle when cold.

This catchup is excellent with fish or cold meats.

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ELDERBERRY CHUTNEY

Elderberries
Onions
Cloves
Ground ginger
Brown sugar
Stoned raisins
Red pepper
Mace
Salt
Mustard seeds
Vinegar

For every pound of elderberries allow one small onion, eight cloves, one-fourth ounce of ground ginger, two ounces of brown sugar, one-fourth pound of stoned raisins, a dust of red pepper and mace, one-half teaspoonful of mustard seeds, one teaspoonful of salt and one cupful of vinegar.

Pound the berries and other ingredients together, then place them in an enameled pan, and boil for ten minutes. Remove from the fire, cover down, and leave until cold.

Divide into wide-mouthed bottles and cork down tightly.

GOOSEBERRY CHUTNEY

3 lbs. gooseberries
½ lb. chopped raisins
½ lb. chopped onions
¾ lb. (1½ cups) sugar
¼ lb. (½ cup) salt
2 teaspoonfuls powdered ginger
2 teaspoonfuls paprika
1 pint (2 cups) tarragon vinegar

"Top and tail" the gooseberries, put them into

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a preserving pan, add the rest of the ingredients and boil until the chutney is thick and brown.

Bottle and seal when cold.

Another Method: "Top and tail" one pound of gooseberries, add one pound of chopped rhubarb, one pound of sultana raisins, two pounds of brown sugar, one-half teaspoonful of paprika, two ounces of ground ginger and one quart of vinegar.

Chop the fruit together, mix with the other ingredients and cook until tender.

GOOSEBERRY RELISH

4 quarts gooseberries	1 pint (2 cups) water
2 lbs. seeded raisins	4 lbs. (8 cups) sugar

"Top and tail" the gooseberries, then boil them in the water for fifteen minutes. Add the raisins and sugar and cook to a marmalade.

Pour into glasses and seal at once.

Another Method: Put eight pounds of gooseberries with one pint of vinegar and four pounds of brown sugar into a preserving pan, then bring slowly to boiling point and cook gently for three hours. Now add two ounces of ground cloves and two ounces of ground cinnamon tied in a small muslin bag and continue to boil for another hour.

Seal in jars or bottles.

This relish is delicious served with cold meats.

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GRAPE CATCHUP

9 lbs. grapes
3 lbs. (6 cups) granulated sugar
2 lbs. (4 cups) brown sugar
1 pint (2 cups) vinegar
3 tablespoonfuls powdered cinnamon
1 tablespoonful powdered cloves
1 tablespoonful powdered allspice
1 teaspoonful powdered mace
1 teaspoonful salt
½ teaspoonful red pepper

Stem the grapes and wash them, then put them into a kettle with just enough water to prevent scorching. Cook until tender, stirring often with a wooden spoon, then rub them through a sieve, rejecting the seeds and skins. Add the vinegar, sugar, salt and spices and boil until very thick.

When cold, bottle, cork tightly and seal.

This catchup is delicious with veal, chicken or pork.

GREEN FIG CHUTNEY

12 lbs. green figs
2 lbs. (4 cups) salt
2 ozs. mustard seeds
2 lbs. (4 cups) brown sugar
6 lbs. Spanish onions
6 ozs. paprika
3 quarts tarragon vinegar
2 lbs. stoned dates
1 lb. preserved or crystallized ginger

Dissolve the salt and the sugar in half of the vinegar, allow it to simmer while cutting the onions into

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strips, the figs into rings, and the dates and ginger into small cubes. Put them into an enameled saucepan, add the paprika and the mustard seeds and allow to simmer until tender, then add the remainder of the vinegar and boil until all is a soft mass.

Bottle and cork while hot.

Store in a cool place.

GREEN PEPPER CATCHUP

5 lbs. green peppers
½ bunch celery
1 root horseradish
Vinegar
1 teaspoonful powdered cinnamon
1 teaspoonful powdered cloves
1 teaspoonful powdered mace
1 teaspoonful powdered allspice
1 teaspoonful powdered ginger

Remove the seeds from the peppers, then cut in pieces and put them into a porcelain-lined kettle, add the horseradish grated, the celery cut fine, and the spices.

Cover with cold vinegar and cook until soft, then rub through a sieve with a wooden spoon.

Bottle and seal.

Store in a cool place.

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GREEN TOMATO CHUTNEY

4 lbs. green tomatoes
½ lb. onions
2 lbs. seeded raisins
¼ lb. ground ginger
3 chilies
½ teaspoonful paprika
2 lbs.(4 cups)brown sugar
1 teaspoonful salt
1 pint (2 cups) tarragon vinegar
2 pints (4 cups) vinegar

Put through a food chopper the tomatoes, onions, raisins and chilies, and add the spices, sugar, salt and vinegars.

Keep in a warm place; stir each day for a week, then cook until tender.

Seal in bottles.

Another Method: Slice ten pounds of green tomatoes, sprinkle each layer with salt, and let remain over night. Put two quarts of vinegar into a preserving pan, add two pounds of sugar, one pound of chopped shallots, one and one-half teaspoonfuls of paprika, twelve cloves, one crushed cinnamon stick and thirty peppercorns tied in a muslin bag. Drain the tomatoes, add them to the vinegar and simmer until thick and tender.

Bottle when cold.

INDIAN CHUTNEY

1 lb. fresh ginger root
½ lb. green peppers
½ lb. red peppers
1 lb. large cucumbers
1 lb. lemons
1 lb. seeded raisins
¾ quart vinegar
3½ lbs. (7 cups) sugar
½ lb. onions
1 teaspoonful salt

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Peel the ginger root, then put it into a saucepan, add enough water and vinegar to cover and boil until almost tender. Drain, and put it into a preserving kettle with the onions cut in rings, the lemons cut in eighths lengthwise, the cucumbers peeled and cut in quarters, the peppers seeded and cut into three inch squares, raisins, salt, vinegar and sugar.

Boil for one hour.

Seal in wide-mouthed bottles.

This chutney is delicious with mutton, boiled tongue or other meats.

Chutneys and catchups are intended to act upon the taste in direct contrast to the meats with which they are eaten, and therefore spices, aromatic flavors and acids assume the ascendant.

LEMON CATCHUP

5 lemons
2 tablespoonfuls grated horseradish
1 tablespoonful celery seeds
1 tablespoonful mustard seeds
1 teaspoonful salt
3 blades mace
6 cloves
3 grains red pepper

Grate the rinds from the lemons, and add the spices, salt and the strained juice from the lemons.

Boil for forty minutes, then pour into glass jars and seal.

This will be ready for use in six weeks.

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MINT CHUTNEY

Mint
Seeded raisins
Salt
Red pepper
Vinegar

Wash some mint thoroughly and shake well to get rid of the water. Strip off the leaves and put three handfuls of them through a chopping machine with an equal quantity of seeded raisins.

Add one-half teaspoonful of salt, a pinch of red pepper and three tablespoonfuls of vinegar, and pound until smooth.

Keep in small jars.

MINT RELISH

1 gill (½ cup) mint leaves
1 lb. apples
¾ lb. sultana raisins
1 doz. ripe tomatoes
2 red peppers
6 small onions
1 oz. white mustard seeds
4 ozs. (½ cup) salt
1 lb. (2 cups) sugar
1½ quarts vinegar

Put the mint leaves, apples, raisins, tomatoes, peppers and onions through a food chopper, and add the sugar, salt and mustard seeds.

Boil and cool the vinegar, then mix with the other ingredients, place in a crock and keep for ten days stirring daily. Then pour into bottles and seal.

Excellent with mutton. Requires no cooking.

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MUSHROOM CATCHUP

Fresh mushrooms	Onion
Salt	Mace
White peppercorns	Bay leaves
Allspice	Paprika

Wipe firm, fresh mushrooms and break them into quarters. Put a layer of them in the bottom of an earthenware dish and sprinkle with salt, then add more mushrooms and more salt until all are used.

Cover and set in a cool place for three days, stirring with a wooden spoon three times each day. At the end of this time, mash to a pulp and strain through cheesecloth, squeezing out all the juice.

Cook for ten minutes then measure. To each two cupfuls of the liquor allow a generous teaspoonful each of white peppercorns, allspice, a blade of mace, three thin slices of onion, a dash of paprika and two bay leaves. Cook until thick, strain, cool and divide into sterilized bottles.

Seal tightly.

PEACH CATCHUP

1 peck firm, ripe peaches
1 pint (2 cups) water
½ pint (1 cup) vinegar
1 gill (½ cup) lemon juice
4 ozs. (½ cup) sugar
1 teaspoonful ground cinnamon
1 teaspoonful ground ginger
½ teaspoonful ground cloves
½ teaspoonful ground mace
½ teaspoonful ground allspice
¼ teaspoonful white pepper

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Pare and quarter the peaches. Add the water and twelve sliced kernels to the peelings, let simmer thirty minutes, then strain. Add the peaches to the liquid, and simmer for thirty minutes longer, then add the vinegar, lemon juice, sugar and spices. Boil very slowly until as thick as desired.

Pour into bottles and seal while hot.

PEPPER SAUCE

1 quart ripe red peppers
1 quart water
2 quarts vinegar
2 medium sized onions
1 clove garlic
1 tablespoonful whole black peppers
1 tablespoonful cloves
1 tablespoonful allspice
Salt to taste

Divide the allspice, cloves and black peppers into halves. Boil the red peppers, water, vinegar, garlic and onions in an enameled pan for two hours, then rub the mixture through a coarse sieve or put it through a fruit press and return it to the pan.

Season with salt to taste, add the spices and simmer for twenty minutes.

Cool slightly, bottle and cork.

Another Method: Twenty-four red peppers, twenty-four green peppers, thirty medium sized onions, two cupfuls of sugar, one quart of vinegar and one tablespoonful of salt. Wash and dry the peppers and remove the seeds. Put the onions and peppers through a food chopper, then cover them with boiling

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water and cook for fifteen minutes. Drain until dry. Add the sugar, vinegar and salt and cook together for twenty minutes.

Seal while hot in jars or jelly glasses and cover with melted paraffin.

PICKLE LIME RELISH

12 pickle limes
¾ lb. (1½ cups) sugar
½ pint (1 cup) vinegar
1 gill (½ cup) water

Wash the limes and soak them in cold water for twenty-four hours, changing the water several times.

In the morning put them over the fire in a saucepan of cold water, and boil till a straw can penetrate easily.

Let cool, cut in eighths, and remove the seeds.

Put the sugar, vinegar and water into a saucepan, boil for fifteen minutes and pour over the limes.

Seal in sterilized jars.

This relish is very good with cold meats and escalloped oysters. It may be prepared at any time and kept all the year round.

PIMIENTO RELISH

1 large can pimientoes (red peppers)
1 pint (2 cups) shaved cabbage
6 large sour pickles
4 ozs. (½ cup) sugar
1 teaspoonful salt
1 gill (½ cup) vinegar
1 large onion

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Open the can of pimientoes, strain, and save the juice. Put the cabbage, onion, pickles and pimientoes through a food chopper. Mix well and add the sugar, salt, vinegar and juice of the pimientoes.

Mix and seal.

This relish does not need to be cooked.

Another Method: Wipe one peck of sweet red peppers, cut them in halves and remove the stems and seeds. Grind the peppers through a food chopper, then put them into an enameled pan with one pint of cold water mixed with one-half pint of salt, cover, let stand over night, and in the morning drain thoroughly. Mix one pint of vinegar with one cupful of brown sugar and one cupful of white mustard seeds; bring to the boiling point, let boil for four minutes and pour over the peppers.

Fill sterilized jars to overflowing and seal.

PLUM SAUCE

- 6 lbs. ripe plums
- 2 lbs. (4 cups) brown sugar
- 3 pints (6 cups) vinegar
- 6 teaspoonfuls salt
- 2 teaspoonfuls powdered cloves
- 2 teaspoonfuls black pepper
- 2 teaspoonfuls grated whole ginger
- 1½ teaspoonfuls red pepper

Wash and dry the plums, then put them into a preserving pan with all the ingredients and boil until the plum stones can be easily removed.

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Strain through a colander or fruit press, then bottle and seal.

PLUM CATCHUP

1 gallon ripe plums
4 lbs. (8 cups) sugar
1 pint (2 cups) vinegar
1 teaspoonful powdered cinnamon
1 teaspoonful powdered cloves
1 teaspoonful powdered mace
½ teaspoonful powdered ginger

Boil the plums until soft, then rub through a sieve or press through a fruit press, add the sugar, vinegar and spices and boil for fifteen minutes.

Seal in jars.

RAISIN RELISH

2 lbs. seeded raisins
2 lbs. (4 cups) brown sugar
3 pints (6 cups) vinegar
4½ lbs. apples
¼ lb. (½ cup) salt
1 oz. white mustard seeds
1 oz. celery seeds
1 oz. ground or grated ginger
¼ oz. red pepper
1 large chopped onion

Peel, core, and chop the apples, then put them into an enameled pan, add all the other ingredients, and boil for thirty minutes.

Seal in jars.

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This relish is good with all kinds of meats and it may be made at any season of the year.

RASPBERRY CATCHUP

4 quarts ripe raspberries
1 quart cider vinegar
½ teaspoonful mustard seed
2 inches broken cinnamon stick
1 small piece ginger root
1 lb. (2 cups) sugar

Pick the raspberries and simmer them in the vinegar for three-fourths of an hour, then strain and add the mustard, cinnamon and ginger. Boil slowly for thirty minutes, then strain and measure, and to each quart add one pound of sugar.

Boil slowly until thick, then bottle and seal.

RHUBARB CHUTNEY

4 lbs. rhubarb
1 lb. (2 cups) sugar
6 onions
2 ozs. curry powder
3 tablespoonfuls salt
½ lb. sultana raisins
1 pint (2 cups) vinegar

Cut up the rhubarb and boil it with the sugar until soft, then add the onions cut up fine, curry powder, salt, raisins and vinegar, stir over the fire until the mixture is quite thick and all the ingredients are tender.

Pour into jars and seal.

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RHUBARB RELISH

1 quart chopped rhubarb
1 quart chopped onions
¾ pint (1½ cups) vinegar
1½ lbs. (3 cups) brown sugar
2 teaspoonfuls salt
1 teaspoonful ground allspice
1 teaspoonful ground ginger
1 teaspoonful ground cloves
1 teaspoonful black pepper
¼ teaspoonful red pepper

Boil the rhubarb and onions together. Boil together the vinegar and sugar for five minutes, then add the salt, spices, boiled rhubarb and onions and simmer for two hours. Do not allow to boil.

Pour into jars and seal.

SPANISH SAUCE

1 peck green tomatoes
1 doz. white onions
1 doz. red and green peppers
4 quarts ripe tomatoes
1 teaspoonful red pepper
2 lbs. (4 cups) sugar
2 teaspoonfuls powdered allspice
1 teaspoonful powdered cinnamon
1 teaspoonful powdered mace
1 bunch celery
1 gallon vinegar

Grind the green tomatoes and sprinkle salt over them, in the morning drain, and put into a large saucepan, add all the other ingredients and cook for one and one-half hours.

Bottle and seal.

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TOMATO CATCHUP

1 peck ripe tomatoes
1 quart vinegar
½ lb. (1 cup) sugar
2 cloves garlic
3 ozs. (6 tablespoonfuls) salt
½ oz. ground mace
2 tablespoonfuls dry mustard
1 tablespoonful ground cloves
1 teaspoonful ground allspice
1 teaspoonful red pepper

Cover the tomatoes with water and bring to boiling point, then drain well and rub them through a sieve or press through a vegetable press. Put the pulp into a porcelain-lined pan, add all the other ingredients and simmer for six hours.

Bottle and seal.

Another Method: Cook one-half bushel of ripe tomatoes and four sliced onions until tender, then strain thoroughly into a saucepan. Add two quarts of strong cider vinegar, one quart of granulated sugar, six tablespoonfuls of salt, two tablespoonfuls of whole allspice, two tablespoonfuls of whole cloves, two tablespoonfuls of yellow mustard seeds, two teaspoonfuls of white pepper, two teaspoonfuls of red pepper, four blades of mace and four broken sticks of cinnamon. The spices should be tied in a muslin bag. Simmer until thick, then bottle and seal.

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TOMATO RELISH

20 green tomatoes
5 red peppers
4 onions
½ lb. (1 cup) sugar
½ lb. (1 cup) salt
1 pint (2 cups) vinegar

Scald tomatoes, peel onions, and remove seeds from peppers, then put them through a food chopper.

Heat the vinegar, sugar and salt, and, when boiling, pour over the tomatoes, divide into jars, then seal.

Another Method: Scald, peel and chop one peck of ripe tomatoes, chop six onions and four red peppers; mix together and drain over night. Next morning add one bunch of celery, chopped fine, two ounces of mustard seeds, one-half cupful of salt and one tablespoonful of whole allspice. To two quarts of vinegar add two pounds of sugar, scald, and, when cold, mix with the other ingredients.

Seal in jars.

TOMATO SAUCE

18 ripe tomatoes
1 onion
3 green peppers
2 teaspoonfuls salt
½ lb. (1 cup) sugar
1 teaspoonful powdered cinnamon
1 teaspoonful powdered cloves
1 pint (2 cups) vinegar
1 teaspoonful powdered ginger

Skin tomatoes, peel onion, remove seeds of peppers,

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chop all together and cook slowly until tender. Add the sugar, salt, spices and vinegar and cook for ten minutes.

Seal in sterilized jars.

UNCOOKED CATCHUP

1 peck ripe tomatoes
1 quart chopped celery
¼ peck onions
4 green peppers
4 red peppers
1 quart (4 cups) vinegar
2 tablespoonfuls salt
½ lb.(1 cup) sugar
1½ ozs. white mustard seeds
1½ ozs. black mustard seeds

Chop the tomatoes, onions, celery and peppers and drain well. Mix and add the sugar, salt, mustard seeds and vinegar. Mix well, and divide into glass or stone jars, covering each jar with a piece of muslin. The catchup will be ready in a few days, but will keep perfectly all winter.

It must not be cooked or sealed. If sealed, it will spoil.

Another Method: Peel one-half peck of ripe tomatoes, then drain and chop fine. Add two grated horseradish roots, one-half cupful of salt, one-fourth cupful of white mustard seeds, one-fourth cupful of black mustard seeds, one-half cupful of nasturtium seeds, one-half cupful of sugar, one tablespoonful of ground black pepper, two chopped red peppers,

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four chopped celery stalks, two chopped onions, one teaspoonful of ground cloves, one teaspoonful of ground mace, one teaspoonful of ground cinnamon and three pints of vinegar.

Mix thoroughly and divide into sterilized bottles.

VEGETABLE MARROW CHUTNEY

1 large vegetable marrow
Salt
2 tablespoonfuls cornstarch
1 oz. mustard
1 oz. turmeric
2½ pints (5 cups) vinegar
1 sliced onion
2 ozs. whole ginger
12 chilies
12 cloves
6 lumps sugar

Peel the marrow, cut up three pounds of it into squares, sprinkle with salt, let stand for twenty-four hours, then drain. Mix together the cornstarch, mustard, turmeric, and one cupful of the vinegar. Put the remainder of the vinegar into a saucepan, add the onion, ginger, chilies, cloves and sugar and boil for ten minutes. Now add the mustard paste, bring to boiling point, add the marrow, and boil for thirty minutes.

Bottle and seal.

WALNUT CATCHUP

Walnuts
Vinegar
Pepper
Ginger
Cloves
Grated nutmeg
Mace

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Gather the nuts when they can be pierced with a needle. Mash them to a soft pulp and allow them to lie for two weeks in salt water, say a handful of salt to every twenty walnuts, and water to cover them, then drain off this liquor.

Pour on a pint of boiling vinegar, stand for five minutes, and strain. To each quart of this liquor add three tablespoonfuls of pepper, one tablespoonful of powdered ginger, two tablespoonfuls of powdered cloves, three tablespoonfuls of grated nutmeg and one tablespoonful of powdered mace.

Boil for one hour and bottle when cold.

WORCESTERSHIRE SAUCE

2 quarts tomatoes
2 lemons
½ pint (1 cup) vinegar
2 tablespoonfuls salt
4 ozs. (½ cup) brown sugar
1 tablespoonful ground allspice
1 tablespoonful ground cloves
4 tablespoonfuls soy

Skin the tomatoes, cut them into quarters and put them into a preserving pan. Add one and one-half of the lemons cut into thin slices, vinegar, salt, sugar and spices. Cook slowly for one hour, strain through a sieve or fruit press and add the strained juice of the remaining half lemon and the soy.

Bottle while hot.

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BEVERAGES, VINEGARS AND SYRUPS

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BEVERAGES, VINEGARS AND SYRUPS

"We are yours in the garden."

Home-made cordials, wines and vinegars are always relished in case of feverish colds, and make most welcome and wholesome beverages on the sultry days of summer.

Home-made liqueurs are very useful for flavoring purposes. The materials must be of the best, especially the sugar, for if this is of inferior quality the liqueur is apt to have a cloudy appearance when finished, unless the sugar has been clarified before being used. To clarify sugar put six pounds of lump sugar into a large preserving kettle with four pints of cold water, and the whites and shells of two eggs. Let it come very gradually to the boil, beating it all the time with an eggbeater, till the sugar is entirely dissolved. As soon as it boils up, and a froth forms on the top, stop beating at once, let it rise up in the pan for a moment, then at once remove from the fire. Let it stand for five minutes to settle, then pour it through a hot jelly bag into a basin, when it should run perfectly clear.

When making home-made wines have ready the bottles well washed and dried, the corks either slightly

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boiled or well soaked in boiling water, a wooden hammer and a squeezer for the corks. Stand the bottles under the cask in a clean tub, to avoid any wasting of the wine which runs over.

When quite ready to bottle make a hole in the lower part of the cask, and allow the wine to run into the bottles through a strainer. Directly the bottle is full enough, drive the cork in with the hammer after it has been squeezed in the squeezer. Do not let the juice stand too long after being expressed from the fruit in boiling water, and be careful when yeast is used for fermentation to remove it in the proper time, or it will fret in the cask, in which case no art can recover its flavor or make it fine. Neither must it be left too long, as this will take off its sweetness.

All vessels must be perfectly clean and dry, it is also advisable to rinse them with a little of the best brandy.

When fermentation ceases bung up the cask very closely.

When the wine is nearing the bottom of the cask it is necessary to place a piece of cheesecloth over the top of the strainer to prevent any sediment from passing in. All casks, whether for wine, ale, or spirits, must be absolutely clean and pure.

When wanted, wash out the cask with boiling water, and when cool examine it carefully inside with a light. Should there be any trace of sourness

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or mustiness, this can be removed as follows: Take some lime, break it into lumps, allowing three pounds for each cask, then pour in a gallon of boiling water for each pound of lime used, and bung up the cask.

Roll the cask occasionally to insure its being thoroughly cleansed, and at the end of a few hours wash it out, and leave till cold.

Sour wine is caused by imperfect fermentation and by exposing it to draughts of air.

To restore sour wine add four ounces of potash to twenty-five gallons of sour wine; close tightly and allow to remain for two weeks, then bottle. This wine will not keep and should be used as soon as possible.

APRICOT HONEY

3 lbs. ripe apricots
3 lbs. (6 cups) sugar
6 lemons

Peel and stone the apricots, then put them into a large earthenware dish, add the sugar, the grated rinds, pulp and strained juice of the lemons. Let stand over night, then turn into a preserving pan, add enough water to cover, and cook until smooth and thick over a slow fire.

Rub through a sieve and seal while hot.

BLACKBERRY CORDIAL

Blackberries
Sugar
Cinnamon
Allspice
Cloves
Brandy

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Wash the blackberries well, put them in a clean saucepan and let them heat thoroughly, stirring often, but do not allow to boil. Do not add any water. Strain, measure the juice, and to every quart add one pound of sugar; put on the stove, add two inches of cinnamon stick, one teaspoonful of cloves and one teaspoonful of allspice tied in a muslin bag. Boil for thirty minutes, allow to become cold, and add one pint of the best brandy to every quart of syrup.

Bottle and seal tightly.

BLACKBERRY SYRUP

Blackberries Lump sugar

Pick the berries, bruise them and allow them to stand for a few days to ferment slightly.

If the berries have not yielded sufficient juice, pour one-fourth of a cupful of boiling water to every pound over them, leave for two hours, and pour into a jelly bag to drip.

To each pint of liquid add from one-half pound to one and one-half pounds of lump sugar, boil for fifteen minutes, removing all scum, and, when cold, bottle and cork.

If preferred, and the blackberry juice be undiluted, the sugar may first be made into syrup with one and one-half cupfuls of water to the pound.

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BLACKBERRY VINEGAR

Ripe blackberries
1 quart white wine vinegar
Lump sugar

Pour the vinegar over one quart of ripe blackberries, leave covered with a cloth for twenty-four hours, then drain off the liquid. Pour it over as much fresh fruit as it will immerse and leave again for the same period.

Repeat the processes, strain, and to every two cupfuls add one pound of lump sugar.

Boil together for ten minutes, skimming carefully, and bottle when cold.

CAMP VINEGAR

1 pint (2 cups) vinegar
1 garlic clove
3 chopped boned anchovies
¼ oz. red pepper
1½ tablespoonfuls soy
1½ tablespoonfuls walnut or mushroom catchup

Chop the clove of garlic and put it into a large wide-mouthed bottle, add the anchovies, red pepper, soy, catchup and vinegar.

Let the mixture stand for one month, shaking frequently, then strain through muslin and bottle.

A dessertspoonful of this vinegar gives a delicious flavor to a pint of sauce or gravy.

CARRAWAY BRANDY

½ lb. carraway seeds
1 gallon brandy
2 cinnamon sticks
Lump sugar

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Soak the seeds in the brandy, together with the cinnamon broken up. Let remain for two weeks, then strain off, and sweeten to taste with lump sugar.

Cork in bottles.

CELERY VINEGAR

2 ozs. celery seeds
1 tablespoonful salt
1½ pints (3 cups) vinegar

Bruise the celery seeds in a mortar or basin, add the salt and boiling vinegar. Allow to thoroughly cool, then bottle and cork.

Put in a warm place for one month, then strain into small bottles and cork.

Another Method: Cut one pound of celery into small pieces, put into a jar and sprinkle three teaspoonfuls of salt over it, then add one pint of boiling vinegar. When it becomes cold cover the jar tightly and allow to stand for four weeks, then strain through muslin, pour into clean sterilized jars and seal.

CHERRY BRANDY

12 lbs. morella cherries
Sugar
Brandy

Wash and dry the cherries, then cut off the stalks so that one-half inch remains on the fruit. Prick each cherry with a needle, put into wide mouthed quart bottles and cover with brandy.

Cork the bottles and set away for one month. Then

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pour off the brandy, and to each quart add one cupful of sugar; when dissolved, pour the brandy back on the cherries.

Cork and seal.

CHERRY SYRUP

Sound ripe cherries Lump sugar

Choose sound ripe cherries, stone, and place them in wide-mouthed glass jars, with layers of crushed lump sugar between the fruit.

Cork securely and place in a can with sufficient cold water to reach up the necks of the bottles, bring to boiling point, and boil until the fruit looks dry and shriveled, then remove the pan from the fire and leave until cold.

This syrup keeps excellently if left in the bottles as it is; but, if preferred, it may be strained into sterilized bottles and corked and sealed.

CORNCOB SYRUP

20 red corncobs Hot water
4 lbs. (8 cups) brown sugar

Select sweet and clean red corncobs with no musty flavor. Put them into a preserving kettle, add hot water to cover them and boil down to one pint of the liquid.

Strain the liquid into a pan containing the sugar and bring to boiling point. If too thick, add a little

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more water. Have it as near the consistency of maple syrup as possible.

Pour into bottles and cork.

CRAB APPLE WINE

Crab apples — 2½ lbs. (5 cups) sugar

Squeeze out the juice from the crab apples until you have one quart. Let stand for twenty-four hours. Put in stone jar and add the sugar; let it ferment for four weeks, or until the bubbles cease to rise, saving out enough juice to keep filling up the jar as it ferments. Then bottle.

CUCUMBER VINEGAR

Cucumbers
Vinegar
Shallots
Garlic
White pepper
Salt

Wipe some cucumbers but do not peel them, then slice them into a wide-mouthed bottle, putting in with them for two pints of vinegar, three shallots, one clove of garlic, one teaspoonful of white pepper and one teaspoonful of salt. The vinegar should be just enough in quantity to cover the cucumbers, and if preferred, two teaspoonfuls of white peppercorns may be boiled with it for thirty minutes instead of the pepper; the vinegar must be cold when used finally.

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After fourteen days it may be strained off into small clean bottles.

Another Method: Wipe nine large cucumbers, and slice them thinly into a jar with three large sliced onions, a clove of garlic, one-half tablespoonful of salt, one-half tablespoonful of white pepper, one-half teaspoonful of red pepper and one quart of vinegar. After four days, strain through a flannel bag and bottle, putting a few white peppercorns in each bottle. The mixture may be boiled at the end of the four days, leaving it to cool before straining, and finally filtering it through blotting paper.

This is a capital flavoring for salads, hashes and sauces, and is also appreciated with cold meats, or in the mayonnaise sauce served with them.

CURRANT AND RASPBERRY WINE

4 gallons ripe red currants — Water
5 gallons ripe raspberries — 40 lbs. sugar

Pour four gallons of cold water over the currants and cover over. Then pour six gallons of water over the raspberries; cover closely, and let both fruits stand for twenty-four hours. Press and strain the fruits through a sieve or fruit press, and put all the liquor together into a cask, add the sugar, and leave it to ferment, first putting a light covering over the bunghole. Keep filling up the cask as the liquor

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works out, and when it leaves off hissing stop the hole up securely.

Keep the wine nine months before bottling.

Either fruit may be used alone.

DANDELION CORDIAL

Dandelion blossoms
Water
3 lbs. (6 cups) sugar
2 oranges
2 lemons
1 yeast cake or 1 tablespoonful yeast
Raisins

Procure the blossoms without the stems. Scald three quarts of blossoms with three quarts of boiling water. Allow to stand for three days, then strain and press through a fruit press or sieve.

Put into a stone jar with the sugar, grated rinds, strained juice of the lemons and oranges and the yeast and allow to stand for three days. Strain into pitchers to ferment, filling up the pitchers during fermentation, and adding a little water every other day. Do not cover while fermenting.

After six weeks it is ready to bottle. Add two seeded raisins to each bottle. Cork very tightly.

DANDELION WINE

1 quart dandelion blossoms
4 quarts water
1 gill (½ cup) tepid water
1 yeast cake
1 lb. seeded raisins
3 lbs. (6 cups) sugar
1 lemon
1 orange
½ pint (1 cup) rum

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Measure a generous quart of the dandelion blossoms, but do not use any of the stems. Put them into a large saucepan with the water and boil for thirty minutes. Pour through a strainer, then strain through cheesecloth into a large stone jar. When cool add the yeast cake dissolved in the tepid water, raisins, sugar, lemon and orange cut into small pieces and with the skins left on.

Stir it every day for two weeks, then strain and let stand for a day to settle.

Now strain carefully through cheesecloth until clear, add the rum, bottle and seal.

Another Method: Boil one peck of dandelions with four quarts of water for two hours, strain the liquid, add one quart of molasses, one pint of yeast, and set to ferment for twelve hours. Bottle securely, and keep the bottles with the neck downward until ready for use.

ELDERBERRY WINE

½ peck elderberries
1½ gallons boiling water
3 lbs. (6 cups)sugar
½ oz. ginger
4 cloves
8 allspice
1 lb. chopped raisins
1 oz. compressed yeast or 2 tablespoonfuls brewer's yeast
½ cup (1 gill) brandy

Gather the berries when quite ripe and stalk them. Put one-half peck of them in a vessel, and pour on them the fast boiling water. Cover closely, and

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leave for twenty-four hours. Then pour through a wire sieve or through a fruit press. Measure the liquid and put it into a large preserving pan. To one gallon allow three pounds of sugar, one-half ounce of ginger, four cloves, eight allspice and one pound of chopped seeded raisins. Simmer for one hour skimming it well. Let it stand until just warm, then pour into a cask, put in a piece of toast spread with the yeast to each two gallons of wine.

Leave for two weeks or until it stops working. Then add one gill of brandy to each gallon.

Cork tightly, leave for three months, then strain and bottle.

Another Method: Boil five quarts of ripe elderberries in five gallons of water for twenty minutes. Strain and add fifteen pounds of brown sugar. Chop three pounds of raisins and pour the boiling juice over them. When lukewarm add one compressed yeast cake spread on a piece of toast. Let it stand for one week, then strain again and pour into a cask.

Allow to stand for one week, then bottle and cork.

GARLIC VINEGAR

1 bunch garlic 1 bottle vinegar

Peel the cloves of garlic, then put them through a food chopper into a bowl. Put this pulp and juice into a bottle of vinegar, cork and leave for two weeks, then strain.

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This vinegar is delicious in salad dressings for all kinds of fish.

GINGER BEER

2 ozs. bruised ginger
2½ lbs. lump sugar
1 oz. cream of tartar
2 lemons
3 quarts boiling water
1 oz. yeast cake

Put into a saucepan the ginger, water, cream of tartar, the grated lemon rinds and the sugar and stir well until boiling. When nearly lukewarm add the yeast and stand near a warm place over night. Next day skim off the yeast, bottle and cork securely.

It will be ready for use in two weeks.

GINGER WINE

4 ozs. bruised ginger
4 lemons
1 bitter orange
3 gallons water
9 lbs. lump sugar
½ oz. isinglass
1 tablespoonful yeast
1 pint (2 cups) brandy
¼ lb. seeded raisins

Remove the rinds from the lemons and orange as thinly as possible, and add them to the water, together with the ginger, lump sugar and raisins. Boil gently for an hour, removing the scum as it rises, and then pour into a tub or large earthenware bowl. Let stand for twenty-four hours.

Strain into another tub, add the strained juice of the lemons and orange, and the isinglass and yeast. Stir well every day until fermentation ceases. Then

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bung tightly down, and leave for six weeks. Strain off into another cask. The addition of the brandy is an improvement, but not a necessity.

Leave the cask closely bunged for a month, and then bottle.

GOOSEBERRY VINEGAR

Ripe gooseberries Honey
Brown sugar

Select ripe berries, bruise them in a mortar or basin, and to every quart of berries allow three quarts of water. Let them come to a boil; then let them get cold, and stand for twenty-four hours.

Strain through cheesecloth, then through a jelly bag, and to every quart of this liquor add one-half pound of brown sugar. Stir all well and put into a barrel, add one-fourth pound of honey and bung up tightly.

In a year it will be perfect.

This vinegar may be used for pickling fruit.

GOOSEBERRY WINE

Gooseberries Sugar

Gather the fruit in dry weather. Pick them clean, put them into an earthenware dish and stir with a wooden spoon, but be careful not to break the seeds.

Put the pulp into a fruit press and press out the juice into a preserving pan. Add three pounds of

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sugar to every gallon of juice, mix well, stirring with a wooden spoon, and when the sugar is dissolved, pour the liquor into a cask which will just hold it. If the quantity is nine gallons, let it stand to settle for two weeks.

Keep it in a cool place; then draw it from the lees, and put it into another barrel of the same size or into the same cask, first emptying the lees and making it clean. Let a cask of ten gallons or less stand for three months, when it will be fit to bottle.

This wine will keep and improve with age.

GRAPE JUICE

Concord grapes Sugar

Pick sound ripe grapes from the stems, then weigh them and put them into a preserving pan with water sufficient to almost cover them. Set at the back of the stove where they will heat but not boil. Stir occasionally until soft, then strain through a jelly bag. Do not squeeze the mixture. Measure the juice, add one-half cupful of sugar to every quart and boil for four minutes.

Bottle and seal.

Another Method: Crush sound grapes and heat them to one hundred and eighty degrees Fah., but do not boil.

Strain the juice through cheesecloth, then pour into bottles or jars but do not cork. Stand the bottles

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on a rack in a wash-boiler and let boil for one minute.

Remove, cork and seal.

CANNED GRAPE JUICE

Concord grapes Sugar

Pick over and wash sound grapes, rejecting all that are soft and bruised, but leaving a few of the stems. Put them into a preserving pan with a little cold water, but not enough to cover, and cook slowly until the skins break, stirring and mashing occasionally with a wooden spoon.

Boil for about two hours and then drain through a jelly bag. Do not press or squeeze or the juice will be cloudy.

Measure the juice, and to each quart allow one-half cupful of sugar. Reheat the juice to boiling point and cook for thirty minutes, removing the scum as it rises. Add the sugar, which has been heated in the oven, cook for five minutes, turn into hot sterilized bottles and seal airtight while hot.

If preferred, the grape juice may be canned without the addition of sugar, and glass jars may be used in place of the bottles.

LEMON SYRUP

12 lemons
1 lb. lump sugar
½ pint (1 cup) water

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Rub the lump sugar on the rinds of six of the lemons, and put it into a preserving pan with the water. Boil until clear, then add the strained juice of the twelve lemons, and simmer very gently, not allowing it to boil, for five minutes. Pour into bottles, which must be dry, and, when cold, cork securely.

MINT VINEGAR

Mint **Vinegar**

This can be made either from fresh or dried mint, and it is useful for flavoring salads. Fill a wide-mouthed bottle with crushed mint, then pour in all the vinegar the bottle will hold. Let it stand for five weeks, when it will be ready for use, and can be strained into another bottle.

MULBERRY VINEGAR

Mulberries **Sugar**
Vinegar

Mulberry vinegar, when made correctly, should be as thick as honey. It is, however, a little tedious to evolve owing to the fact that it cannot be made all at once, but requires several days.

The first day, one pound of fruit should be well bruised in a basin or mortar, and then stirred into one quart of the best white wine vinegar. The fruit should be well stirred once, and then left to infuse over night. The liquor should then be strained

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off on to another pound of fruit, care being taken not to bruise the fruit or the vinegar will ferment. Next the juice should be measured, put into a stone jar and one pound of sugar to every pint of juice added. The jar must be placed in a pan of boiling water and simmered and skimmed. After the syrup has once cooled it should be rich and thick.

Seal in bottles.

NASTURTIUM VINEGAR

Nasturtium flowers, stems and seeds
Cider vinegar
Ground cloves
Red pepper

Gather flowers, stems and seeds from nasturtium plants, cut them fine and three-fourths fill a glass jar with them. Pour over them strong cider vinegar and let stand for ten days; then add one-half ounce of ground cloves and one-fourth ounce of red pepper to each jar.

Let stand for five days, shaking well every day; then strain and bottle.

ORANGE BRANDY

18 bitter oranges
3 quarts brandy
2 quarts water
1½ lbs. (3 cups) sugar
1 egg white

Wash and dry the oranges, then cut the peel into chips, put them into an earthenware jar with the brandy, and let soak for two weeks, closely covered.

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Make a syrup with the water and the sugar by boiling them together for fifty minutes. Clarify the syrup with the white of egg, then strain it through a jelly bag and boil it until it is reduced to almost half the quantity.

Cool and add the strained brandy.

Bottle and seal.

ORANGE HONEY

12 oranges
2 lbs. strained honey

Grate the rinds from three of the oranges, add to it the strained honey, then strain in the juice of the oranges; this should measure one quart. Pour the whole into a preserving pan, and boil carefully for thirty minutes, then pour into glasses and seal.

ORANGE SYRUP

Oranges
Sugar
1 egg white

Take two bitter oranges for every six sweet ones, and squeeze the juice into a preserving pan. Then put it over the fire, and skim till it boils. Directly it does so remove from the fire and strain.

Put the rinds of six bitter oranges into a saucepan, add one pint of cold water, and boil them well, covered up, until reduced to one-half. Now add to every pint of orange juice two pounds of sugar, then beat up the white of egg with a little water and stir it

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into the syrup; skim, replace the pan on the fire, and boil up till the syrup adheres to the spoon.

Ten minutes before it is ready add one tablespoonful of the peel decoction you have made to every quart of the syrup; then run through a jelly bag, and when cold bottle and seal.

PEAR HONEY

Pears
Sugar
Pinch powdered alum

When canning pears take the clean peelings, with any of the fruit that is not perfect enough for preserving, cut in small pieces and put in an enameled pan with water to cover.

Cook until soft, then strain through a jelly bag. To twelve cupfuls of the juice allow eight cupfuls of sugar, and cook for thirty minutes, skimming often.

Add the alum, pour into hot sterilized glasses, and seal.

Another Method: Peel and core one peck of pears, then run through food chopper, weigh, and to each pound of fruit allow one-half pound of sugar. Put fruit, sugar and one cupful of water into preserving pan, let come to a good boil, add grated rinds and strained juice of two lemons, and one can of grated pineapple.

Cook for two hours, stirring occasionally, then pour into jars and seal.

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PINEAPPLE HONEY

Pineapples
Sugar

Pare and remove the eyes from ripe pineapples, then put them through a food chopper. Take one pound of sugar for every pound of fruit. Mix well and let stand until the sugar is thoroughly dissolved.

Cook slowly until fruit is tender and syrup clear.

Skim carefully, pour into glasses, and seal with paraffin.

PINEAPPLE LIQUEUR

Ripe pineapples
Sugar
Brandy
6 cloves
2 inches cinnamon stick

Peel, remove the eyes and then slice ripe pineapples; lay the slices in a deep dish, sprinkling them with sugar, and allowing one ounce of sugar for each pound of fruit. Allow to stand for twenty-four hours, then strain off the juice, and for every pint allow one quart of brandy, six ounces of crushed lump sugar, six cloves and two inches of cinnamon stick.

Put all into a tightly covered jar, with the slices of pineapple, and leave for one month, then strain off, bottle, and cork down securely.

PUMPKIN HONEY

2½ pints (5 cups) stewed pumpkin
2½ lbs. (5 cups) sugar
2 oranges

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Put some peeled pumpkin through a food chopper, then stew, and measure it. Add the sugar, the grated rinds and pulp of the oranges and cook very slowly until clear. Pour into glasses and cover.

Another Method: Take ripe, yellow pumpkins, cut them in large pieces, peel, and scrape out all the stringy portions. Weigh the pieces, and allow two cupfuls of sugar and one small lemon or orange to each pound of pumpkin. Grate the pumpkin on a coarse grater, mix with it the sugar and the rind and strained juice of the lemon or orange.

Boil slowly, stirring frequently, and skimming if necessary, until it is smooth and thick.

Pour at once into small glass jars or tumblers and cover with melted paraffin.

QUINCE HONEY

3 large quinces
3 pints (6 cups) water
3 lbs. (6 cups) sugar

Boil the sugar and water together for thirty minutes. Peel, core and put the quinces through a food chopper, then add them to the boiling syrup, bring to boiling point and boil for thirty minutes.

Another Method: Grate one peeled quince and two peeled apples. Bring two cupfuls of water and two cupfuls of sugar to boiling point, then add the grated fruits and boil for twenty minutes.

Divide into sterilized jars and seal.

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QUINCE LIQUEUR

Ripe yellow quinces	1 quart best whisky
Sugar	1 lb. (2 cups) sugar

Wipe the quinces well with a dry cloth, then grate on a coarse grater without peeling them. Sprinkle sugar over the quinces, and leave them until next day. Press the quinces to extract all the juice, and filter through a jelly bag.

Measure the juice, and for every quart mix with it one quart of whisky and one pound of sugar. Pour the mixture into a large bottle, and let it stand in a warm place for two weeks, shaking it twice every day.

At the end of that time pour the liquor off into bottles and cork.

RASPBERRY SYRUP

Ripe raspberries Sugar

Procure ripe raspberries, bruise them thoroughly, and let them stand in a cool place for two days. Now strain through muslin, and to every pint of juice allow one cupful of sugar. Let it boil gently for three-fourths of an hour, and be very careful to remove the scum as it rises.

When it has cooled pour it into dry bottles and cork securely.

Keep in a cool, dry place.

Fruit Syrups: Every housewife, and especially

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those who are fortunate enough to have a fruit garden of their own, ought to lay in a store of fruit syrup, as with it an endless variety of sweet dishes can be made during the winter months—jellies, creams, blanc-manges, candies, etc.

Take any quantity of fruit and squeeze out all the juice, then strain, and add one-half pound of lump sugar to every pint of juice. Bring slowly to a boil, then boil for one-half hour. When cool put into clean dry bottles, cork well, and keep in a dry place.

RASPBERRY VINEGAR

Raspberries
Vinegar
Sugar

Bruise the raspberries and add two cupfuls of vinegar to every pound of fruit. Allow to stand for one week, stirring every day, then strain through a jelly bag, and add two cupfuls of sugar to every pint of juice. Boil this for three minutes, and let it stand until quite cold.

Bottle and seal.

RHUBARB WINE

14 lbs. rhubarb
6 lemons
1 oz. ginger
1 oz. tartaric acid
7 lbs. lump sugar
4 gallons boiling water
Slice of toast
1 oz. yeast
1 oz. isinglass

Shred the rhubarb and put it into a large crock or tub, add the lemons sliced, ginger, tartaric acid and the

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sugar. Pour over the water and mash well together. When lukewarm add the toast spread with the yeast.

Let it stand for three days, then strain into a clean cask, add the isinglass, and cork securely for three weeks. It can then be bottled.

ROOT BEER

1 oz. sassafras
1 oz. allspice
1 oz. yellow dock
1 oz. wintergreen
½ oz. wild cherry bark
½ oz. coriander seeds
1 oz. hops
3 quarts molasses
½ pint yeast or 1 yeast cake
4 gallons cold water

Mix together the sassafras, allspice, yellow dock, wintergreen, wild cherry bark, coriander seeds, hops and molasses. Cover them with boiling water, allow to stand for twenty-four hours, then filter, add the yeast and cold water.

The beer will be ready in twenty-four hours. Bottle and seal.

SPICED VINEGAR FOR PICKLES

1 gallon vinegar
1 lb. (2 cups) sugar
2 tablespoonfuls salt
2 tablespoonfuls allspice
2 tablespoonfuls mustard seeds
2 tablespoonfuls celery seeds
1 tablespoonful turmeric powder
1 tablespoonful black pepper
2 tablespoonfuls red pepper
1 tablespoonful mace
2 grated nutmegs
3 tablespoonfuls grated horseradish
3 sliced onions

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Put all the ingredients into a saucepan and let come slowly to a boil, it is then ready for use with any vegetables.

Seal in airtight jars.

STRAWBERRY SYRUP

Strawberries Sugar

Cook several quarts of strawberries until the juice flows freely. Mash, strain the juice, then measure.

Allow one pound of sugar for every pint of juice, boil together for five minutes, then bottle and seal when cold.

TARRAGON VINEGAR

Tarragon Vinegar

Gather the tarragon herb just before it flowers, and on a dry day before the sun has shone on it. Wash it, shake it out of doors, and dry it on a clean cloth. Pick off the leaves, place them in a wide-necked bottle, fill the bottle with the best vinegar, and let it stand for two weeks. Strain through muslin into another bottle, stand uncorked in a saucepan of water reaching almost to the neck, bring the water to the boil, and let it boil for five minutes.

Cork and set aside for use.

Similar vinegar can be made from green mint, horseradish root, garlic, shallots, onions and cucumbers.

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UNCOOKED GRAPE JUICE

Grapes — Tartaric acid
Water — Sugar

Wash and weigh the grapes, then crush, and to every six pounds of the fruit add one quart of water in which two ounces of tartaric acid has been dissolved. Allow to stand over night. In the morning, press through a fruit press or strainer, then add three-fourths the same amount of sugar.

Bottle cold.

UNFERMENTED GRAPE WINE

Grapes — Water

When the grapes are best for eating they are just right for this wine. Wash in a colander, and then strip from the stems, throwing out all the faulty ones. Put them into a preserving kettle, with nearly enough water to cover; a good rule is two quarts of water to six quarts of stripped grapes. Heat slowly and skim well, and, when the whole mass is boiling hot, strain. The less the juice is cooked, the brighter the color and the better the flavor.

Put all the liquid back into the kettle, let it come slowly to a boil, remove from the fire and seal in glass jars or bottles.

Keep in a cool, dark place.

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VINEGAR

3 gallons water
3 lbs. (6 cups) dark brown sugar
1 slice toasted bread
2 cakes yeast

Boil the water and sugar for twenty minutes, then allow to become lukewarm. Add the bread, spread with the yeast cakes, putting yeast side down.

Set in a moderately warm place for four weeks, then strain and bottle.

Another Method: Put sound cores and parings of apples into an earthenware jar, cover with cold water, and add one cupful of molasses to every gallon of water.

Cover with cheesecloth and in three weeks strain through cheesecloth and bottle.

WHITE CURRANT LIQUEUR

4 lbs. white currants
4 lbs. lump sugar
1 gallon brandy or whisky
1 oz. ground cinnamon
1 oz. ground cloves
1 oz. ground bitter almonds

Pick over the currants and put them into a large jar, add the brandy, sugar, spices and almonds. Shake these all well together, cover and let stand for four weeks, shaking the jar three times a day all the time. Strain off through very fine muslin, let stand to settle, then bottle, pouring it off very carefully.

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